



PRINCE OF WALES

On days like this, Dailie recommends -

PoW Bloody Mary 8

(Lemon infused vodka, horseradish, Worcester sauce, hot sauce, celery & tomato juice)

Avegiano Bove, **Montepulciano**, d'Abruzzo, Italy 28/9.6/6.7

Colomba Bianca Biodynamic 'Vitesse', **Zibibo**, Italy 25/8.6/6

TO START

Chorizo Scotch egg 4.5

Broccoli & stilton soup, homemade bread (V) 6

Curried lentil croquette, chickpea velouté & crispy kale (V) 7

Sautéed wild mushrooms on toast, stilton & pan fried duck egg 8.5

Pan-fried mackerel, horseradish snow, cucumber puree, sauce vierge 8

Free range chicken liver parfait on toast, pickled watermelon, radish, cucumber 7.5

Braised pork cheek, crispy ham hock bonbon, mustard & quince compote 7.5

Charcuterie board -

Napoli salami, pickled onion, buffalo bresaola, Parma ham,
olives, parmesan, pesto & bread 8/15

SUNDAY ROASTS

All roasts served with roast potatoes, Yorkshire pudding, savoy cabbage,
roasted parsnips, swede & carrots.

28 day dry aged Devonshire roast sirloin of beef & horseradish 17.5

Free range Castlemead 1/2 thyme & garlic roasted chicken 16.5

Slow cooked Waveney Valley pork belly & apple sauce 15

Yorkshires & gravy 3 // Cauliflower cheese 3.5

MAINS

Puff pastry tart, caramelized aubergine, feta & red onion jam, walnut salad (V) 12.5

Ricotta & spinach stuffed pepper, black quinoa, crispy tofu & wasabi pesto (V) 12

Pan fried cod fillet, potato & pancetta terrine, creamed leek & fish Velouté 17.95

Beer battered haddock, triple cooked chips, mushy peas & tartar sauce 14

A discretionary service charge of 12.5% will be added to your bill in the dining room or private dining room

All dishes marked (v) are vegetarian. Some of our dishes are prepared with gluten free ingredients however they are not prepared in a gluten free environment.
Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.

