



PRINCE OF WALES

ON DAYS LIKE THESE

PoW Bloody Mary 7.5

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

Sierra Malbec, Los Andes, Argentina 6.3/8.8/26

Home made lemonade 3

TO START

Chorizo Scotch egg 4

Watercress & wild garlic soup, sautéed wild mushroom, homemade bread (v) 6

Sautéed wild mushroom on toast, stilton, pan fried duck egg (v) 8.95

Baby squid, watermelon, avocado puree & black quinoa salad 8

English asparagus, crispy duck egg, chorizo & saffron aioli 8.95

Hot smoked duck salad, Portobello mushrooms, cherry tomato, baby spinach & croutons 8.5

Trio of beetroot, pickled asparagus, goat's cheese, fennel & puff pastry tuile (v) 7.5

Charcuterie board -

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

SUNDAY ROASTS

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

28 day dry aged roast sirloin of beef & horseradish 17.5

Slow cooked pork belly & apple sauce 15

Free range Norfolk 1/2 thyme & garlic roasted chicken 15

Yorkshires & gravy 3 // Cauliflower cheese 3.5

MAINS

Feta, sprouting broccoli, red onion jam & puff pastry tart, cashew nut salad (v) 12

Wild mushroom risotto, baby leeks, Stilton & truffle oil 13.5

Cod fillet two ways, warm Prince of Wales Tartare sauce, peas, diced potatoes & baby gem 18

Beer battered haddock, triple cooked chips, mushy peas & tartar sauce 13.5

SIDES

Triple cooked chips (v) 3.95 // Sweet potato fries (v) 4.5 // French Fries (v) 3.5

A discretionary service charge of 12.5% will be added to your bill in the dining room
All dishes marked (v) are vegetarian. Many of our dishes are available gluten free please ask if you would prefer.
Allergen information is available on request from the team.

