



PRINCE OF WALES

ON DAYS LIKE THESE

PoW Bloody Mary 7.5

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

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

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

Homemade lemonade 3

TO START

Chorizo Scotch egg 4

Roasted vine tomato soup, homemade bread v) 6

Pea brûlée, black olive purée, puff pastry sticks & pea shot (v) 6.95

Confit mackerel fillet, cucumber tartare, orange & lemon caviar 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 roast sirloin of beef & horseradish 17.5

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

Yorkshires & gravy 3 // Cauliflower cheese 3.5

MAINS

Puff pastry caramelized shallot & Chicory tart, walnut, pear salad, deep-fried stilton cheese (V) 12.5

Sweet potato, tofu, plantain, shitake mushrooms, courgette, baby corn,
spiced coconut sauce, rice (V) 13.5

Whole seabass, sun dried cherry tomatoes, pickled fennel, fried plantain,
mango & avocado salsa 17

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

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.