



# PRINCE OF WALES

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## ON DAYS LIKE THESE

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 'Vitese', **Zibibo**, Italy 25/8.6/6

Homemade lemonade 3  
(Classic / Passionfruit / Elderflower)

## TO START

Chorizo Scotch egg 45

Black kale soup, mascarpone & homemade bread (V) 6

Warm goats cheese salad, beetroot puree, tapenade, baby carrot & walnut crumble (V) 7

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

Devon crab & salmon cake, crab & tarragon chutney 8.5

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

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, ricotta base, spinach, oyster mushrooms & mixed leaves salad (V) 12.5

Roasted pumpkin, sweet potato & red onion salad, buffalo mozzarella, chestnuts,  
pumpkin seeds & crispy curly kale (V) 12

Pan fried Cod fillet, lentils ragout, girolles, bacon & red wine jus 17.50

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.

