



PRINCE OF WALES

ON DAYS LIKE THESE

PoW Bloody Mary 7.5

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

Alto Molino, Malbec, Cafayate, Argentina 6.1/8.7/25.5

Bonacchi, Chianti Riserva, Tuscany, Italy 29

TO START

Chorizo Scotch egg 4

Watercress & wild garlic soup with 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 (gf) 8

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

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

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

All roasts available gluten free without a Yorkshire pudding

Yorkshires & gravy 3 // Cauliflower cheese 3.5 //

MAINS

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

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

Cod fillet two ways with 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, (gf) are gluten free but not prepared in a gluten free environment. Many of our dishes are available

