



# PRINCE OF WALES

On a Sunday like this we recommend:

PoW Bloody Mary 8

Alto Molino Malbec 29

**SUNDAY LUNCH OFFER**

2 COURSES £22

3 COURSES £26

**TO START**

Chorizo Scotch egg 4.5

Homemade bread & olives 4

Broccoli & stilton soup, homemade bread (v) 6

Salt & pepper squid, chipotle mayonnaise 7

Game terrine, red onion & cranberry chutney 7.5

Free range chicken liver parfait, toast & red onion chutney 7.5

**Baked camembert** - Toasted baguette, pecan, rosemary & apricot jam 9.5

**Mezze board** - Hummus, guacamole, tzatziki, halloumi, olives & pitta bread 13

**MAINS**

All roasts served with roast potatoes, Yorkshire pudding, spring greens, roasted parsnips, swede & carrots.

28 day dry aged Devonshire roast top side 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

Halloumi, squash & spinach stuffed red pepper (v) 13

Roasted beetroot, squash and rocket salad (ve) 6.5/12.5

Pan fried sea bass fillet, potato, mussel & mushroom chowder 16.5

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

**SIDES**

House salad (v) 3 // Triple cooked chips (v) 3.95 // Cauliflower cheese 3.5 // Yorkshires & gravy 3

French fries (v) 3 // Sweet potato fries (v) 4.5

**HOMEMADE PUDDINGS**

Chocolate cremeux, honeycomb & glazed cherries 6

Sticky toffee pudding, caramel sauce & vanilla ice cream 6.5

Apple, pear & blackberry crumble, vanilla ice cream 6.5

Prince of Wales homemade ice creams & sorbets - 3 scoops 4.5

*(Please ask for today's flavours)*

Selection of English cheese, orange & apricot chutney & biscuits 8.5

*Stilton, Somerset brie, smoked Lincolnshire poacher*

*A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies*

