



# PRINCE OF WALES

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## On days like these...

**Homemade Lemonade £3.00**

*Original / apple & elderflower / strawberry*

**Chase Elegant Gin – Fresh lemon, cinnamon, Fever Tree elderflower tonic £6.50/£10.10**

*Homemade bread, olive oil, balsamic vinegar, garlic & herb mixed olives (v) 4.00*

## STARTERS

*Chicken liver parfait, spicy pear chutney & toasted sourdough £6.50*

*Roasted butternut squash risotto with toasted hazelnuts and crispy sage (v) £6.50/12.50*

*Buffalo mozzarella, rocket, pine kernels, pumpkin seeds & broad bean pesto (v) £7.00*

*Sweet potato & coconut soup with sour dough bread (ve) £5.50*

*Potted smoked salmon, horseradish, crème fraiche, toasted sour dough £7.00*

*Ham & smoked applewood cheddar croquettes, rouille £7.00*

## SHARERS

**Mezze Board** - Grilled halloumi, sun dried tomatoes, char grilled artichoke, guacamole, hummus, olives and pitta bread £15.00

**Charcuterie Board** - Serrano ham, chorizo, salami, chicken liver parfait, olives and toasted sour dough £16.50

**Nachos** – Com chips, melted cheese, tomato salsa, guacamole, sour cream, & jalapenos (v) £9.50

**Baked Camembert** – toasted sourdough bread, pecan, & apricot jam £9.50

## MAIN COURSES

*Spinach, ricotta, mushroom & tomato salsa lasagne £12.00 (v)*

*Whole pan-fried seabream, Jersey royals, grilled courgette, fennel, cherry tomatoes & basil pesto £17.00*

*Beer-battered cod and chips, mushy peas & tartare sauce £13.00*

## SUNDAY ROASTS

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

**Roast sirloin of British beef £17.50**

**Thyme & garlic roasted half chicken £16.50**

**Slow cooked free-range pork belly £15.00**

**Spinach, onion & ricotta roasted stuffed red pepper (v) £13.00**

## SIDES

*Hand cut chips, Skinny chips or Creamy mash £3.75 Ultimate green salad £3.75 Sweet potato fries £4.50*

*Spring greens £3.75 Cauliflower cheese £3.75*

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team.

We are happy to provide you with allergens guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may easily be substituted or removed. For more information please ask one of our team.