



PRINCE OF WALES

On days like these...

Homemade Lemonade £3.00

Original / apple & elderflower / Strawberry

Surfacing Gluten Free Craft Lager 4.0% – 5.80/2.95

Far Reaches Gin (Clapham) – Dried grapefruit, Fever Tree Indian tonic £8.10/£14.10

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

STARTERS

Chicken liver & brandy parfait, apricot chutney and toasted sourdough £6.75

Roast iron bark pumpkin soup, chilli & lime coconut cream, sourdough bread (ve) £5.50

Cured Scottish salmon, lime, coriander & crushed avocado £7.50

Ham & smoked applewood cheddar croquettes, rouille £7.00

SHARERS

Mezze Board - Grilled halloumi, sun dried tomatoes, tzatziki, guacamole, hummus, olives, pitta £15.00

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

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

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

MAIN COURSES

Burger, melted onions, Monterey Jack cheese, ngyuen mayonnaise, brioche bun and chips £13.00

Chicken burger topped with cheddar cheese, cayenne mayonnaise, guacamole, tomato, lettuce, red onion, gherkin and hand-cut chips £13.50

Burger Add-ons

Double up for £4.00 / Add blue cheese, bacon, guacamole, or onion rings £1.00

Crispy gnocchi, wild mushrooms, roast Jerusalem artichoke, celeriac puree, truffle oil & cavolo nero (ve) £15.00

Cumberland sausages, mash, broccoli and onion gravy £13.00

Pan-fried seabass fillet with mussels and pink firs in a samphire & chive broth £17.50

Creamy tagliatelle with spinach, red pepper, leeks & parmesan (v) £12.00

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

Char-grilled 28-day, dry-aged 12oz rib-eye on the bone steak with chips, rocket, peppercorn butter £24.00

SIDES

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

Onion Rings £3.50

A discretionary service charge of 12.5% will be added to tables of six or more. 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.