



Prince of Wales
— pub and kitchen —

Sample Lunch Menu

Bloody Mary 7.5

Purity Longhorn IPA 4.95

Raspberry Gin (Plymouth gin, chambord, lemon, raspberries & soda) 8.5

Michel Torino, Organic Malbec, Cafayate, Argentina 25/5.9/8.6

Pea & lemon verbena soup & fresh bread (v) 5

Chicken liver parfait & beer pickled onions 6.5

Tenderstem broccoli, goat's curd, green almond & crisp Parma ham (gf) 7

Fresh Devonshire crab, peach, avocado & chili (gf) 9

Shetland scallops, pork belly, apple & oyster leaf (gf) 10

Roast rump of British beef, creamed horseradish & Yorkshire pudding 16

Corn fed chicken breast & bread sauce 15

Hampshire free range pork loin, apple sauce & crackling 15

(add Yorkshire 1.5)

Roast beef & pork for two, two Yorkshire puddings, crackling, apple sauce & horseradish 32

All served with roast potatoes, Savoy cabbage, carrots, broccoli & celeriac

Button mushroom tagliatelle & summer truffle (v) 13

Sea bream en papillote, ratte potato salad, spinach, tenderstem broccoli & samphire (gf) 16.5

Beer battered haddock, triple cooked chips, mushy peas & tartare sauce 13.5

Broccoli (gf) 3.5 // French fries or triple cooked chips 3.5//

Two Yorkshire puddings & gravy 3

Sticky toffee pudding, toffee sauce & banana ice cream 6

Chocolate fondant & rum & raisin ice cream 6

Homemade ice cream & sorbets, 3 scoops (gf) 4.5

Ice Cream: strawberry, rum & raisin, almond

Sorbet: peach, blackberry, coconut

Selection of English cheese, quince paste & water biscuits 8

Stilton, Somerset brie, smoked Lincolnshire poacher

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. Many of our dishes are available gluten free at your request please ask a member of the team. Allergen information is available on request from the team.

If you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our very best to oblige