



PRINCE OF WALES

Bar Snacks

Tempura battered crispy squid	5.5
Honey-mustard glazed cocktail sausages	5.5
Nachos, sour cream, guacamole, salsa, cheese, jalapenos	10
Ham & smoked applewood cheddar croquettes	7

Starters

Mezze Board – Olives, humus, tzatziki, pan-seared halloumi, pitta (v)	15
Charcuterie Board – Selection of cured meats, olives, ciabatta	15
Baked camembert, pecans, toasted baguette, apricot chutney (v)	11.5
Chorizo Scotch egg	5.5

Mains

POW burger, bacon, cheese, lettuce, tomato, relish, pickle, fries	13
Beer battered fish & chips, mushy peas, pickled onion, tartare sauce	14
Pan-fried salmon fillet in a creamy broth with tiger prawns, served on a bed of asparagus, new potatoes, & peas	16.5

Roasts

All served with Yorkshire pudding, vegetables, & gravy

British sirloin of beef	17.5
½ Roast rosemary & herb chicken	16.5
Courgette, aubergine, & fennel wellington (v/ve)	14

Desserts

Sticky toffee pudding, vanilla ice cream (v)	6.5
Chocolate brownie, vanilla ice cream (v/ve)	6.5
Homemade ice cream (strawberry/blueberry)	3.5

Sides

French fries/ Leaf salad	3.5
Sweet potato fries	4.5

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.