



PRINCE OF WALES

Bar Snacks

Tempura battered crispy squid	6.5
Honey-mustard glazed cocktail sausages	5.5
Nachos, sour cream, guacamole, tomato salsa, cheese, jalapenos (v)	11
Ham & smoked applewood cheddar croquettes	8

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)	12.5
Chorizo Scotch egg	5.5

Mains

POW burger, bacon, cheese, lettuce, tomato, relish, pickle, fries	14.5
Beer battered fish & chips, mushy peas, pickled onion, tartare sauce	14
Pan-fried cod fillet with roasted bell pepper chipotle on a bed of braised red cabbage & lentils	16.5

Roasts

All served with Yorkshire pudding, vegetables, & gravy

British beef rump	17.5
Roast rosemary & herb chicken	16.5
Leek, pumpkin, & fennel wellington (v/ve)	14

Desserts

All served with a choice of homemade vanilla, strawberry, or blueberry ice cream

Sticky toffee pudding	6.5
Chocolate brownie (ve)	6.5
3-scoop ice cream	5

Sides

French fries/ Leaf salad	3.5	Sweet potato fries	4.5
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Please note that we are cashless at the POW – card payments only

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.