



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

Starters

Charcuterie Board – Selection of cured meats, olives, ciabatta	15
Baked camembert, pecans, toasted baguette, apricot chutney (v)	12.5
Celeriac & sage soup, candied chestnuts, ciabatta (ve)	6.5
Chicken liver parfait, rye toast	8
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 fillet of seabass, creamed spinach, spiced puy lentils	17.5

Roasts

All served with Yorkshire pudding, vegetables, & gravy

British beef rump	17.5
Roast Norfolk turkey	16.5
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

Baileys & Oreo cheesecake	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.