



SHARERS

Baked camembert, pecans, toasted baguette, chipotle relish (v)	14.5
Charcuterie Board	15
<i>Salchichon, chorizo, serrano, olives, ciabatta</i>	

STARTERS AND SMALL PLATES

½ Rack of ribs, Principality slaw	11
Salt and pepper crispy squid	8.5
Chorizo scotch egg	7
Honey mustard sausages	6.5

MAINS

Sambrook's Wandle battered haddock & chips	18
Grilled Cornish sea bream, olive tapenade, tabbouleh	18.5
Pan fried gnocchi, lentil & mushroom	15.5
Ragu, basil and tomato (vg)	
mushrooms, cauliflower puree (vg)	
Fish pie, horseradish mash top	19.5

ROASTS

British striploin beef, horseradish sauce	19
Rosemary and herb roast chicken	16.5
Pork belly, apple sauce	17
Tabbouleh stuffed red pepper (v)	14

SIDES, a//5.5

Garlic & chili tenderstem broccoli
Skin on fries/ chunky chips, bloody Mary ketchup
Rocket & parmesan salad
Principality slaw

PUDDINGS

Artisan cheese plate	7
Coconut chocolate brownie	6.5
Sticky toffee pudding	6.5
Apple and pear crumble (vg)	6.5
Ice cream	2/5

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