

# THE PRINCE OF WALES

West End

## SUNDAY MENU

### APERITIFS

Prosecco (125ml) – 7.80

Prosecco Rosé (125ml) – 8.50

Lillet Rosé spritz (glass) – 10.50

Hugo spritz (glass) – 10

### SMALL PLATES

Sausage roll, brown sauce – 7.50

Gordal olives <sup>VE</sup> – 4.50

Scotch egg, mustard mayonnaise – 7.50

Warm sourdough, whipped salted butter <sup>V</sup> – 5.50

Ve-du-ya arancini, lovage pesto <sup>VE</sup> – 9

Monkfish scampi, smoked chilli jelly, seaweed  
mayonnaise – 10

Smoked chicken spring roll, sunflower seed satay <sup>N</sup>  
– 10

Country pork pâté, confit potato salad, grape must  
mustard, sourdough – 11.50

Burrata & charred artichoke salad, sour cherry  
harissa, salted cracker <sup>N</sup> <sup>V</sup> – 12

Lobster Thermidor sourdough crumpet, pink  
grapefruit, caper & herb salad – 13

### PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm sourdough <sup>V</sup> (Serves 2) – 18

### ROASTS

*All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.*

Turner & George 28 day dry-aged rump of beef,  
Yorkshire pudding – 23

Turner & George dry-aged pork & apple porchetta,  
Yorkshire pudding – 21

Quarter lemon & thyme roast chicken, Yorkshire  
pudding – 20

Half lemon & thyme roast chicken, Yorkshire pudding  
– 23

Wild mushroom & spinach strudel <sup>VE</sup> – 19

### SIDES

Yorkshire pudding – Unlimited

Gravy – Unlimited

*Vegan option available*

Roast potatoes <sup>VE</sup> – 5.50

Honey & mustard pigs in blankets – 8.50

Purple sprouting broccoli, smoked almonds, lemon  
dressing <sup>N</sup> <sup>VE</sup> – 8.50

Sage & onion suet stuffing – 5.50

*Vegan option available*

Baron Bigod, Rutland Red & Croxton Manor  
cauliflower cheese <sup>V</sup> – 8.50

### LARGE PLATES

Haddock & chips, mushy peas, tartare sauce, curry  
ketchup – 18.50

Turner & George dry-aged burger, smoked  
Emmenthal, gherkins, fries, burger sauce – 18

+ Add triple smoked streaky bacon – 2.50

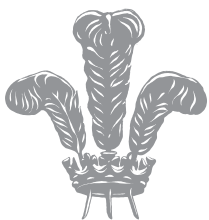
Symplicity vegan burger, melted slice, gherkins, fries,  
burger sauce <sup>VE</sup> – 17

Pan-fried sea bream, new potatoes, chorizo, spinach,  
capers, lemon dressing – 20

Smoked chicken Caesar salad, ciabatta croutons,  
smoked anchovy, 24-month Parmesan – 18.50

Roasted pink onion, braised spelt risotto, cavolo nero,  
tofu purée, pumpkin seed pesto <sup>N</sup> <sup>VE</sup> – 16.50

*Adults need around 2000 kcal a day. Please turnover for service charge, allergen and calorie information.*



## ALLERGY INFORMATION

**V** suitable for vegetarians, **VE** suitable for vegans, **N** contains nuts &/or seeds.

*For full allergen and calorie information, please scan the QR code or talk to a member of the team.*

*A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)*

*T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.*