

# THE PRINCE OF WALES

*West End*

## SUNDAY NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

### BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown eggs, gluten free toast – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown eggs, gluten free toast **V** – 15

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 9

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa **V** – 10

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 16.50

### SMALL PLATES

Warm gluten free bread, whipped salted butter – 5.50

Burrata & charred artichoke salad, sour cherry harissa **V** – 12

Country pork pâté, confit potato salad, grape must mustard, gluten free toast – 11.50

Gordal olives **VE** – 4.50

### PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread **V** (Serves 2) – 18

### LARGE PLATES

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

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 24  
+ Add peppercorn sauce – 2.50

Haddock & chips, mushy peas, tartare sauce – 18.50

Turner & George dry-aged burger, smoked Emmenthal, gherkins, fries, burger sauce – 18  
+ Add triple smoked streaky bacon – 2.50

### ROASTS

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

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

Turner & George dry-aged pork & apple porchetta – 21

Quarter lemon & thyme roast chicken – 20

Half lemon & thyme roast chicken – 23

### SIDES

Gravy – Unlimited  
Vegan option available

Roast potatoes **VE** – 5.50

Honey & mustard pigs in blankets – 8.50

Purple sprouting broccoli, smoked almonds, lemon dressing **N** **VE** – 8.50

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### DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard <sup>VE</sup> – 7.50

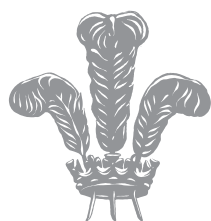
Rhubarb & custard knickerbocker glory <sup>V</sup> <sup>N</sup> – 9

Three scoops of ice cream or sorbet – 7

Chocolate <sup>V</sup>, Vanilla <sup>V</sup>, Salted Caramel <sup>V</sup>, Clotted Cream <sup>V</sup>, Banana Split <sup>V</sup>, Hazelnut <sup>V</sup>, Lemon <sup>VE</sup>, Mango <sup>VE</sup>, Raspberry <sup>VE</sup>, Blackcurrant <sup>VE</sup>, Blood Orange <sup>VE</sup>

### CHEESE

Artisan British cheeseboard, quince jelly, gluten free toast <sup>V</sup> – 13



#### ALLERGY INFORMATION

<sup>V</sup> suitable for vegetarians, <sup>VE</sup> suitable for vegans, <sup>N</sup> 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.*