



THE PRINCE OF WALES

West End

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.

APERITIF

Prosecco | 125ml – 7.70 | bottle – 35
Hints of sweetness, balanced by a refreshing acidity

Prosecco Rosé | 125ml – 8.40 | bottle – 38
Fresh and fruity with delicate notes of cherry and small red fruits

BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 9.50
Vegan option available, ask a team member for more information

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (628 kcal) – 11.50
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) – 8.50

SMALL PLATES

Burrata, Isle of Wight heritage heirloom tomatoes, pink onions, capers & basil (v) (468 kcal) – 9.50

Yoghurt, crumbled feta & sumac dip, hot honey, mint, pink grapefruit & toast (v) (416 kcal) – 9

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (320 kcal) – 9

Smoked chicken liver parfait, clementine jam & toast (463 kcal) – 9.50

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, caraway bread (626 kcal) – 10.50

Hot Smoked mackerel & creamed horseradish, beetroot, celeriac & apple salsa, toast (532 kcal) – 9.50

ROASTS

All roasts come with roast potatoes, rainbow roots & seasonal greens served family-style.

Rump of beef & horseradish cream (982 kcal) – 22.95

Ross Cobb chicken (1332 kcal) – 21

Orchard Farm pork belly & Bramley apple sauce (1203 kcal) – 21

Add extra for the table

Roast potatoes (v) (322 kcal) – 4.50

Pigs in blankets (563 kcal) – 5

Roasted rainbow roots (v) (210 kcal) – 4.50

Seasonal greens (v) (137 kcal) – 5

MAINS

Seasonal fish & chips, minted peas & tartare sauce (1172 kcal) – 19

Aged rib & shin bunless beef burger, smoked cheese, ketchup, rosemary salted fries & dill pickle (1401 kcal) – 18.50
Add streaky bacon (62 kcal) – 1.50

Plant based bunless burger, melted slice, rosemary salted fries & dill pickle (ve) (1270 kcal) – 18.50

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (579 kcal) – 14.50
Add Ross Cobb Chicken breast (422 kcal) – 3.50

DESSERTS

Chocolate & nutless butter brownie, Cornish clotted cream ice cream, chocolate sauce (v) (800 kcal) – 8.50

Lemon curd parfait, blackberry curd, sherbet, blackberry sorbet & meringue (v) (613 kcal) – 8.50

Three scoops of seasonal ice cream or sorbet – 6.50
Choose from Cornish clotted cream (149 kcal), raspberry sorbet (67 kcal), blackberry sorbet (51 kcal), chocolate blood orange (ve) (81 kcal), rum & raisin (90 kcal), banana split (115 kcal). Ask a member of the team about our other flavours.

Cafe affogato (v) (149 kcal) – 5
Add a liqueur – 2

CHEESE MENU

All our cheeses come with toast (74 kcal per portion)
3 cheeses – 12.50 | 5 cheeses – 20 | Smidgen of cheese – 5

Isle of Wight Blue cheese & toasted hot honey walnuts (^) (174 kcal)

Ashlynn Goats & pear jelly (v) (132 kcal)

Winslade & quince jelly (v) (142 kcal)

Tunworth & damson jelly (138 kcal)

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

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!)

(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: theprinceofwales-westend.co.uk

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.