

# THE PRINCE OF WALES

*West End*

## AUTUMN SET MENU

*Two course 32 · Three course 36*

*For parties over 15*

### STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise (803 kcal)

Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress  (549 kcal)



Curry fried buttermilk chicken, curry leaf, lime mayonnaise (1046 kcal)

Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad (527 kcal)

### MAIN

Roasted coley, fine beans, shallots & new potatoes, Pesto-rissa butter, crispy capers (1161 kcal)


Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries (1543 kcal)



Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt   (1681 kcal)

Haddock & chips, mushy peas, tartare sauce, curry ketchup (1520 kcal)


Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce (1618 kcal)

### DESSERT

Sticky toffee apricot pudding, honey caramel, cornflake ice cream  (838 kcal)

Whipped cheesecake, passionfruit curd, mango salsa, coconut shortbread   (880 kcal)

Blackberry & pistachio trifle   (769 kcal)

Dark chocolate dulce de leche mousse bombe, crème fraîche ice cream  (417 kcal)

*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.*