



THE PRINCE OF WALES

West End

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

Lillet Rose spritz (glass) – 10
Blended wine, herb & fruit liqueur aged in oak, elderflower tonic water

Hugo spritz (glass) – 10
St-Germain elderflower liqueur, Prosecco, soda

NIBBLES

Potted spider crab, toasted brioche & cornichons (373 kcal) – 8.50

Crispy Pomme Anna bites, Parmesan & truffle mayonnaise (621 kcal) – 8

Sausage roll, golden beetroot piccalilli (814 kcal) – 8

Gordal olives (ve) (182 kcal) – 5

'Nduja scotch egg, saffron aioli (887 kcal) – 8.50

SMALL PLATES

Beetroot cured salmon, cream cheese & caperberries (105 kcal) – 12

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche (329 kcal) – 9

Monkfish scampi, tartare sauce (601 kcal) – 9.50

Korean fried cauliflower, Gotcha ketchup (ve) (299 kcal) – 9.50

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (500 kcal) – 9.50

PERFECT FOR SHARING

House sharer - 'Nduja scotch egg, chicken & smoked ham hock terrine, sausage roll, Serrano ham, Gordal olives, toasted brioche, golden beetroot piccalilli (2177 kcal, serves two) – 31

Sticky harissa lamb mince, roast garlic & spinach hummus, pickled red onion & chilli, pomegranate, hot honey flatbreads (1071 kcal, serves two) – 14

Truffle baked camembert, hot honey flatbreads & rosemary focaccia (v) (1803 kcal, serves two) – 17.50

Seafood sharer - beetroot cured salmon, monkfish scampi, potted spider crab, toasted brioche, tartare sauce (804 kcal, serves two) – 27

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

MAINS

Venison loin, savoy cabbage, wild mushrooms & chestnuts, potato & rosemary terrine, red wine sauce (980 kcal) – 25

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1609 kcal) – 18.50
Add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1478 kcal) – 18.50

Beer-battered day boat line caught haddock & chips, minted peas & tartare sauce (1366 kcal) – 19

Harissa lamb ragu, orecchiette pasta & burrata (1029 kcal) – 18

Roast Scottish cod, spider crab & caper butter, Delica pumpkin & Heirloom tomato (643 kcal) – 23

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens (941 kcal) – 19.50

Corn fed chicken, spinach rolled thigh, Pomme Anna, rainbow chard & sauce Forestière (1171 kcal) – 21

Highland venison, duck & smoked pancetta pie, confit garlic mash & braised sticky red cabbage (1149 kcal) – 20

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado & toasted sesame seeds (ve) (^) (1362 kcal) – 16

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (890 kcal) – 16
Add chicken (298 kcal) – 5

STEAKS

Our dry aged steaks are from a variety of British specialist breeds – Aberdeen Angus, Hereford, Red Poll Longhorn & British Blue. Grass-fed and aged for a minimum of 28 days on the bone to ensure an irresistible depth of flavour.

Served with chunky chips, roasted tomato, portobello mushroom & herb crumb, beer battered pickled onion ring and your choice of peppercorn & brandy sauce (201 kcal), spider crab & caper butter (303 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1193 kcal) – 31

Dry aged 16oz T-bone (1301 kcal) – 40

Dry aged 24oz sharing
côte de boeuf – 70
*with roasted bone marrow
(2949 kcal, serves two)*

PIZZA

Lamb Merguez, harissa, pomegranate molasses & rocket (1179 kcal) – 17.50

Aged mozzarella, sun-dried tomato & basil (v) (1122 kcal) – 14.50

Fennel seed salami, 'Nduja, red onion & piquillo peppers (1205 kcal) – 17.50

Add Burrata (v) (261 kcal) – 5

SIDES

Brussels sprout Caesar salad (429 kcal) – 6

Beer-battered pickled onion rings (170 kcal) – 4

Tenderstem® broccoli, lemon & garlic butter (v) (254 kcal) – 5.50

Roast Delica pumpkin, goats curd, toasted pumpkin seeds & hot honey (v) (^) (176 kcal) – 6

Buttery mash, caramelised onion gravy & crispy potato puffs (542 kcal) – 6

Rosemary salted fries (ve) (509 kcal) – 5

Chunky chips (ve) (546 kcal) – 5

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.