

THE PRINCE OF WALES

West End

MAIN 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 **VE** – 4.50

Scotch egg, mustard mayonnaise – 7.50

Warm sourdough, whipped salted butter **V** – 5.50

Ve-du-ya arancini, lovage pesto **VE** – 9

Monkfish scampi, smoked chilli jelly, seaweed mayonnaise – 10

Smoked chicken spring roll, sunflower seed satay **N** – 10

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

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

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

PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm sourdough **V** (serves 2) – 18

LUNCH 12 - 5pm Mon to Fri

Wood roasted vegetables, rosemary & potato sourdough, Crematta, lovage pesto **VE** – 12

Sausage sandwich, Baron Bigod, grape must mustard, Branston® Original Pickle gravy – 12

Turner & George minute steak sandwich, mustard mayonnaise, onion rings, watercress – 15

Fish fingers, brioche bun, iceberg lettuce, tartare sauce – 12

LARGE PLATES

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

Roasted garlic butter chicken Kyiv, loaded wedge salad, ranch dressing, fries – 18.50

Smoked haddock & salmon fish pie, Burford brown egg, chive crumb, charred cabbage – 19

Roasted pink onion, braised spelt risotto, cavolo nero, tofu purée, pumpkin seed pesto **N VE** – 16.50

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 24

+ Add peppercorn sauce – 2.50

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

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

Symlicity vegan burger, melted slice, gherkins, fries, burger sauce **VE** – 17

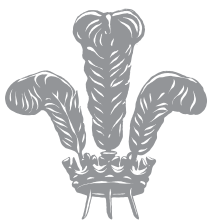
SIDES

Burrata, charred Tenderstem® broccoli, Jerusalem artichokes, smoked almonds **N V** – 9.50

Crispy smashed potatoes, sour cream, chives **V** – 7.50

Loaded wedge salad, chives, crispy onions, ranch dressing **VE** – 7.50

Chips / Fries / Onion rings **VE** – 5.50



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.