

THE PRINCE OF WALES

FOOD MENU



SANDWICHES

All served in thick slices of our artisan sourdough bread

HAM & PICCALILI

Wiltshire cured ham with a side of golden beetroot piccalili

APPLEWOOD SMOKED CHEDDAR

Smooth, creamy, smoke-flavoured cheddar with caramelised red onion chutney and a crisp pickled onion

FISH FINGER

Crisp Whitby cod goujons with baby gem lettuce and tartare sauce

TOASTIES

HAM

Wiltshire cured ham with a mustard and jalapeno rarebit topping

CHARGRILLED VEG

Chargrilled vegetables bound in a tomato and mascarpone sauce with mustard and jalapeno rarebit topping



SHARING PLATTERS

BRITISH MEATS BOARD

A sharing platter of air-dried Cumbrian ham, lightly smoked air-dried royale ham pickled in Timothy Taylor ale, Cumberland salami, Wiltshire cured ham, Cumberland and chilli salami sticks, gin & juniper bites all served with our sourdough and ancient grain breads and a caramelised red onion chutney

PLOUGHMANS BOARD

A sharing board of Wiltshire cured ham, hand raised pork pie, creamy Somerset brie, golden beetroot piccalili, pickled onion and crisp red apple all served with our sourdough and ancient grain breads

SHARING BRITISH CHEESE BOARD

Chunks of Isle of Man vintage cheddar, Belton Farm red leicester, Cropwell Bishop blue stilton®, Shirevale white stilton® with mango & ginger and creamy somerset brie served with caramelised red onion chutney, a crisp red apple, peppery watercress and our sourdough and ancient grain breads

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FRIES

Our signature crisp skin on fries with your choice of topping

CAJUN LOADED FRIES

Cajun dusted fries topped with spicy pork, blue cheese and sriracha

SMASHED BURGER FRIES

Smoked paprika salted fries with smashed beef patty covered in burger sauce and gherkin salsa

INDIAN LOADED FRIES

Curry dusted fries with chicken tikka, lime coriander sauce and raita

MEDITERRANEAN FRIES

Italian seasoned fries with chargrilled vegetables covered in tomato and Mascarpone and green pesto



MOULES

all served with artisan sourdough bread to mop up the juices

MOULES MARINIÈRES

Mussels in a classic white wine, onion & parsley sauce

MOULES ALA BISQUE

Whole mussels cooked in a rich creamy bisque sauce

MOULES PICANTE

Mussels cooked in a tomato, chorizo & smoked paprika sauce



OLIVES

A colourful mixture of pitted whole Kalamata and Halkidiki olives, pickled garlic cloves, sun-dried tomatoes and herbs

BREAD AND OLIVES

A colourful mixture of pitted whole Kalamata and Halkidiki olives, pickled garlic cloves, sun-dried tomatoes and herbs served with basil oil, smoked harrisa hummus, balsamic vinegar of modena and our sourdough and ancient grain breads to dip

PORK PIE

Hand raised pork pies, pastry case filled with coarsely chopped and seasoned pork served with tangy brown sauce and peppery watercress