



BAR SNACKS & SHARERS

Padron peppers 5 - Mixed olives 4.5 - Spiced roasted mixed nuts 4.5 - Mozzarella garlic doughballs 6 - Organic popcorn chicken 7

Princess Anti-Pasti Board: salami, parma ham, olives, capers, halloumi, mozzarella pearls 19.5

Whole baked sourdough, Camembert with rhubarb chutney & celery 17

STARTERS & SMALL PLATES

Seasonal soup of the day served with homemade bread (v)	6.5
Whole baked sourdough bread with butter & balsamic olive oil	6.5
Tomato, basil & manchego croquettes, salsa verde aioli (v)	8.5
Smoked mackerel and horseradish pate, caper berries, black treacle soda bread & watercress	8
Spicy buffalo chicken wings, with blue cheese sauce (gf)	7.9
Spicy Holy F**k chicken wings, with blue cheese sauce	9
Treacle & soy cured salmon, ginger & lime leaf puree, beetroot chips & avocado wasabi	9.9
Sesame salt and Aleppo chili calamari, squid ink aioli	8.9

PIZZA

Gluten Free Bases available 75p

Classic Margherita - <i>San Marzano tomato & mozzarella (v)</i>	11.5
Diavolo - <i>San Marzano tomato, fennel salami, peppers, chilli oil, black olives & mozzarella</i>	14.95
Quattro formaggi - <i>four cheese (v)</i>	13.95
Portobello - <i>pine nuts, rocket mozzarella & portobello mushroom, truffle oil (v)</i> <small>£1.00 from every sale of our Portobello pizza will be donated to Care Pack UK</small>	13.95
Spicy Nduja Sausage - <i>nduja, pancetta, mozzarella & San Marzano tomato</i>	14.95
Double Pepperoni - <i>San Marzano tomato, mozzarella & pepperoni sausage</i>	14.95
Pesto - <i>San Marzano tomato, basil pesto, fresh buffalo mozzarella & rocket (v)</i>	13.95

SIDES all £5

House side salad, lemon pepper soy dressing - Skinny fries (v/vg)
Tender stem broccoli, lemon pepper soy dressing (v/vg)
Chunky chips - Truffle oil mash (v/gf)

SALADS

Vegan Caesar salad - baby gem, olives, crispy chickpeas, crunchy parsnip, nutritional yeast, cashew nut dressing, vegan mayo (v/vg/gf) <i>add chicken for an extra £4</i>	11
Nourish Bowl - butternut squash, chickpeas, quinoa, carrot, spinach, hummus, avocado, sesame seeds & basil vinaigrette dressing (v, vg, gf) <i>add chicken for an extra £4</i>	14.5

BIG PLATES

Roasted Salmon fillet with cauliflower puree, baby carrots & broccoli	20.5
Beer battered fish, chunky chips, mushy minted peas, tartare	16.5
10oz Aberdeen Angus rib eye, mixed leaves, peppercorn sauce served with chunky chips	26.5
Black truffle gnocchi, Gorgonzola sauce, wilted spinach & fennel (v)	16
Seafood linguine, cherry tomatoes, fine herbs, baby spinach & lemon	17
Charcoal grilled chuck and rib burger in brioche, lettuce, tomato, gherkin, pickled onion, cheddar, and burger sauce	16.5
Beyond Meat burger in a vegan bun, vegan cheese, pickles, lettuce, vegan mayo served with fries (v,vg)	15.95
Wild mushroom risotto with soft herb & truffle (v/gf)	15.95
Princess buttermilk chicken burger with relish & pickles served with fries	16.5
Red wine slow braised beef cheek, horseradish mash, greens & Shallot rings	18.5

DESSERTS

Chocolate & hazelnut filled doughnuts, cinnamon & muscovado with a caramel sauce	8.5
Lemon posset served with shortbread biscuit	7
Selection of ice cream	5.5
Dark chocolate brownie served with ice cream	7
Apple & mixed berry crumble with cinnamon, served with custard	7.5
Selection of cheeses with chutney & crackers	10.5
Siciliana lemon sorbet served inside a whole lemon	8
Vegan dessert and gluten free dessert available <i>ask your server</i>	8

Please make us aware of any allergies or intolerances you might have. Vegan alternatives are available - please ask your server.

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JOSPER GRILL MENU

As a renewable raw material, our grill does not burden your ecological footprint and is a sustainable alternative to traditional grilling

STARTERS

Charcoal grill king prawns served on sourdough bread & garlic butter	10.9
Charcoal grill BBQ baby ribs served with corn on cob & coleslaw (gf)	9
Vegan prawns cooked in garlic & chilli sauce with mango and avocado salsa (vg, gf)	9
Cauliflower wings with buffalo sauce (v vg)	9

MAIN COURSES

Charcoal grilled chicken shish, served with Afghani pilau and garlic yogurt (gf)	16.95
Charcoal grilled 40oz tomahawk steak with truffle & parmesan chips, salad, broccoli & chimichurri or garlic mushroom sauce for 2 people (gf)	62
Slow cooked lamb shoulder roll with spinach and barley risotto	21
Cauliflower steak, chimichurri, marinated cauliflower finished on the charcoal grill with fries, garlic kale, tomatoes and American mustard (vg)	16.5

Join us on a Sunday for our delicious Roasts - Separate Sunday Menu available

For Private Hire queries, please contact kendal@mglondon.com

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SUNDAY MENU



STARTERS

Soup of the day, served with homemade bread (v)	6
Smoked mackerel and horseradish pate, caper berries, black treacle soda bread & watercress	7.7
Manchego, tomato, and basil croquette served with salsa verde aioli (v)	7.9
Holy F**k Spicy Chicken Wings, blue cheese sauce	8
Sesame Salt & Aleppo Chili Calamari with squid ink aioli	8.5
Whole baked sourdough bread with butter & balsamic olive oil	6

SHARERS

Princess Anti Pasti board <i>Fennel salami, Parma ham, mixed olives, sundried tomato,</i>	19.5
Whole baked sourdough, Camembert with rhubarb chutney & celery	17

MAINS

Seafood linguine, cherry tomatoes, fine herbs, baby spinach & lemon	16
Vegan Caesar salad - baby gem, olives, crispy chickpeas, crunchy parsnip, nutritional yeast, cashew nut dressing, vegan mayo (v/vg/gf) <i>add chicken for an extra £4</i>	11
Chuck & Rib Burger <i>Charcoal grill beef burger in brioche, lettuce, tomato, gherkin, pickled onion, cheddar, and burger sauce served with fries</i>	16.5
Beyond Meat Burger (v, vg) <i>Plant based patty in a vegan brioche bun, vegan Gouda cheese, pickles, lettuce, vegan mayo served with fries</i>	15.5
Roasted Salmon fillet with cauliflower puree, baby carrots & broccoli	19.5

ROASTS

<i>All roasts are served with homemade Yorkshire pudding, seasonal vegetables & greens</i>	
Slow cooked sharing lamb shoulder (recommended for 3 people, please allow 30 minutes)	55
28 Day hung Dexter sirloin beef	19.95
Half free-range chicken served with bread sauce & stuffing	18.95
Crispy pork belly served with apple sauce	18.95
Veggie Wellington <i>homemade with mushroom, spinach, quinoa, nutritional yeast (v)</i>	17.95

SIDES all 5 Skinny fries - Broccoli with lemon pepper soy dressing - Truffle oil mash - Green salad with lemon pepper soy dressing

*Please note our food is fresh & made to order & we cannot guarantee it has not been in contact with nuts. Please make us aware of any allergies or intolerances you might have.
Vegan alternatives are available - please ask your server.*



SUNDAY MENU



KIDS

Home breaded cod goujons, garden peas and chips	8.5
Mini margherita pizza	7.5
Kids prime beef burger in a fresh bun, tomato, lettuce, Swiss cheese & fries	8.5
Penne pasta, tomato sauce, fresh basil & parmesan	6.5
Kids Roast Beef	12.95
Kids Roast Chicken	10.95
Kids Veggie Roast	9.95

DESSERTS

Nutella filled Mini Doughnuts, Caramel Sauce	6
Dark Chocolate Brownie, Vanilla Ice Cream	6

Scoop of Ice Cream £1.70 (gf)

DESSERTS

Chocolate & hazelnut filled doughnuts, cinnamon & muscovado with a caramel sauce	8.5
Lemon posset served with shortbread biscuit	7
Selection of ice cream	5.1
Dark chocolate brownie served with ice cream	7.5
Apple & mixed berry crumble with cinnamon served with custard	7.5
Selection of cheeses with chutney & crackers	10.5
Siciliana lemon sorbet served inside a whole lemon	8
Vegan/gluten free dessert available on request <i>ask your server for details</i>	8

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BREAKFAST MENU

London cured smoked salmon and scrambled eggs, creme fraiche, sour dough

9.50

Smashed avocado, Aleppo chili, poached heritage eggs, toasted Rye bread (v)

9.50

Granola, mixed Fruit, pomegranate, Greek yogurt, agave (v)

9

Eggs Benedict - Ham, olive oil and lime Hollandaise, toasted muffin

9.50

Eggs Florentine - Spinach, olive oil and lime Hollandaise, toasted muffin (v)

9.50

Eggs Royale - Smoked salmon, olive oil and lime Hollandaise, toasted muffin

9.50

Egg White Omelette, tofu, baby spinach, goma dressing (v)

8.50

Full English breakfast with sausage, bacon, baked beans, hash brown, roasted tomato, mushrooms, black pudding, toast & your choice of eggs

10.95

Full vegetarian - Roasted tomato, mushrooms, vegan sausage, baked beans, hash brown, pico de gallo, toast & your choice of eggs (v)

9.95

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KIDS MENU

Home breaded cod goujons, garden peas and chips

8.5

Mini margherita Pizza

7.5

Kids Prime Beef Burger, fresh bun, tomato, lettuce Swiss cheese, fries

8.5

Penne Pasta, tomato and mascarpone sauce, fresh basil, and parmesan

6.5

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