SUNDAY MENU

PURVEYORS OF FINE BEERS & LIQUOR
PRINCESS OF WALES Est. 1873
Primrose Hill

Enquire now to book your Christmas party & Christmas day dining!

STARTERS

Soup of the day, served with homemade bread (v)	7
Rainbow beetroot carpaccio, with walnuts, vegan cheese and pea shoots (v, vg, gf)	9
Tomato, basil & manchego croquettes with salsa verde aioli (v)	11
Holy F**k Spicy Chicken Wings, blue cheese sauce Sesame	11
Salt & Aleppo Chili Calamari, served with aioli	10
Homemade focaccia bread with butter & balsamic olive oil (v)	7

SHARERS

Princess Antipasti board: fennel salami, parma ham, mortadella, mixed olives, caper berries, applewood smoked cheddar & mozzarella	26
Baked Camembert in pizza dough, served with celery and truffle oil & honey dressing	22

NEW! Cauliflower cheese 6.5 ~ Truffle Cauliflower Cheese 7.5

MAINS

Creamy broccoli & kale risotto with coconut and vegan cheese (v,vg,gf)	18
Prawn & Pernod fettuccine with tomatoes, cream and toasted almond	22
Grilled chicken Caesar salad, chicken breast, cos lettuce, croutons, anchovies, crispy pancetta ,parmesan, house Caesar dressing	18
Charcoal grilled beef burger in brioche bun, lettuce, tomato, gherkin, pickled onion, cheddar, and burger sauce, served with fries	19.5
Redefine Meat Burger in a vegan brioche bun, vegan cheese, pickles, lettuce, vegan mayo, served with fries (v, vg)	19.5
Pan-seared salmon fillet, served with creamy saffron and broccoli risotto (gf)	27

ROASTS

All roasts are served with homemade Yorkshire pudding, roasted portatoes, seasonal vegetables, greens and gravy

28 Day hung Dexter sirloin beef served with horseradish	26
Half free-range chicken served with bread sauce	24
Crispy pork belly served with apple sauce	24
Veggie Wellington with mushroom, spinach, quinoa, and nutritional yeast (v)	22
SHARING ROAST Slow cooked lamb shoulder (recommended for 2 people, please allow 30 minutes)	68

SIDES all 5.5 Skinny fries ~ Tenderstem broccoli with chili & garlic ~ Truffle oil mash ~ Green salad with house 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.
12.5% service charge will be added to your bill. We thank you for your custom.

Vegan alternatives are available ~ please ask your server.