



Evening Menu

STARTERS

Fresh, seasonal Soup, Soft Bloomer and Somerset Butter 4.95

Roasted Ham & Watercress Tart, Salad and a Honey & Pea Puree 5.25 (N)

Potted Chicken Liver Pate with Fig Jelly, Fresh Garlic Cob wedges, Spiced Red Onion Jam 5.95

Scampi, Lemon & Parsley Croquettes, Garden Pea & Toasted Walnut Salad, Lime & Tarragon Tartare 5.75 (N)

MAIN COURSES

8oz Griddled Peppercorn Crusted Ribeye Steak, Roasted Tomato & Mushrooms, Beer Battered Onion Rings, Chips, Peas 16.95

Water Buffalo Burger, Bacon, Portabella Mushroom, Ale Battered Onion Ring, Cob Roll. With Chips & Relish 10.95

Griddled Pork Loin, Cider & Roasted Onion Butter Sauce, Puree Sweetcorn Mash, Braised Cabbage & Apple 12.50

Garlic Fried Chicken, stuffed with Dorset Red, Ham & Mustard. With a Portabella Sauce, Crushed Potatoes & Vegetables 11.95

Scampi, Lemon & Parsley Cakes, Peashoot, Pea & Toasted Walnut Salad 9.95 (N)

Coastal Cheddar, Tomato & Roast Onion Tart, Warm Farmer's Pickle Sauce, New Potatoes & Salad 8.25

Coconut Pancakes, Sesame Roasted Vegetables, Smokey Tomato Sauce, Salad 8.50

Spicy Mixed Bean & Butternut Loaf, Carrot Puree, fine beans 8.95

(N) Denotes part of this meal contains nuts, or Nut derivatives. (S) contains Sesame (V) Pure Vegan Product (C) Contains Chillies

West Country Artisan Deli Board

We have always strived to be noted as a Somerset Country Pub that serves traditional styled dishes done with our own recipes and ideals. The West Country Artisan Deli Board is part of this and is our 'tribute' to the very popular Tapas dining experience. Rather than using Mediterranean influenced and purchased foods, we decided to revisit the good old fashioned bar snacks, which work well on their own as well as ordered as part of a wide selection for friends and families to sit and share. Furthermore, they lend themselves perfectly with one of the many real ales, ciders and British wines served at the bar.

Fresh Pork Scotch Egg (The Sausage Shed), **Game Keepers Chutney**. 2.25

Large Sausage Roll (Churchill's Butchers), **English Mustard** 2.50

Hand Raised Pork Pie (Various), **Farmer's Pickle** 2.75

Cold Meat Cuts (Cooked on site) **Piccalilli** 5.25

Somerset style Chicken Wings (N) (Made onsite) **6 wings** 5.25

West Country Cheeses, Three of the Best, (Various) 3.25

Farmhouse Pickled Onions, (Three Counties Farm House) 2.25

Artisan's Bread (Various) **Local Butter** 2.25

Dorset mixed leaf salad (Through Le Chasse of Dorset) **Honey & Thyme Dressing** 2.50

DESSERTS

Banoffee Waffle. Belgian Waffle, Banoffee Ice-cream, Banana, Sweetened Cream, Toffee Sauce. 5.25

Warmed Treacle Tart. Clotted Cream Ice Cream 4.75

Totally Chocolate. Warm Chocolate Brownie (N), Double Chocolate Ice Cream, Chocolate Fondue, Mini Marshmallows 5.25

Steamed Ginger Pudding. Custard. 4.75

Fruit Crumble with Nuts & Muesli. With Either Sweetened Cream, Custard or Clotted Cream Ice-Cream 4.95

ICE CREAMS FROM YARDE FARM, DEVONSHIRE

Chocolate/Strawberry/Clotted Cream Vanilla/Banoffee/Chilli & Lime 2 scoops 2.75, 3 scoops 3.95

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If you enjoy reading about food and would like to try some of these and other recipes at home yourself, Visit one of our Chefs' (Jean-Paul De Ronne)'s Blogsite: www.somersetchef.blogspot.com and on twitter: @somersetchef (The Prince of Wales Public House, Proprietors and staff is not in any way affiliated with the above, nor do they necessarily share the opinions found within)