

Lunch Menu Spring 2017

Ocean

Adam's Crab linguine £7 / £14

Handpicked Brixham white crab, garlic, parsley, red chilli and white wine

Seared South Coast Scallops £9 / £16

Caramelised cauliflower risotto, pea shoots, toasted cumin seed oil

Cornish Hake £15

Creamed potato, basil and pine nut pesto, slow roasted cherry vine tomatoes and garden salad

Lakes and Woods

Wild Mushrooms (v) £7 / £12

Sautéed forest mushrooms, garlic butter, eggy bread brioche and local watercress

Hot-Smoked Salmon £7 / £12

Salt baked beetroot, orange crème fraîche, pea shoot and amaranth salad

Fields and Hills

Pork Belly £15

Thatcher's cider braised belly of locally sourced pork, creamed potato, baby spinach, thyme roasted apple, Wye Valley rhubarb and cooking juices

8oz Ribeye £19

Somerset reared, dry aged beef, hand cut chips, roasted tomato, garlic buttered field mushroom, peppercorn sauce and rocket salad

Lamb Chump £18

Roasted West Country lamb, dauphinoise potato, pea puree, Cobrey farm asparagus, baby spinach and red wine jus

Vegan

Pithivier £14

Vegan puff pastry, roasted squash, mushroom duxelles and purple sage, slow roasted cherry tomatoes, pea shoot salad and black truffle oil

Vegetable Massaman £13

Fragrant and sweet coconut broth of roasted peppers, cauliflower and sweet potato with tamarind, coriander and green chilli



Platters and Sandwiches

Handpicked Brixham Crab Rarebit £14

Butcombe ale and local cheddar béchamel, homemade focaccia, skinny fries and garden salad

Wookey Hole Toastie £12

Somerset reared ham, local cheddar and homemade chutney, rustic fries and garden salad

Ploughman's platter £12

Hand sliced ham, deep fried Somerset brie, red onion jam, Wookey hole cheddar, pickles, homemade bread and coleslaw

Tristan's "King of the Don" Beef burger £14.50

6oz locally reared ground beef, melted mozzarella, crispy smoked bacon, spicy tomato relish sweet chilli coleslaw, hand cut chips and garden salad

Pub set lunch menu

Seasonal soup with homemade bread

Deep fried Cornish brie, cranberry, orange and thyme compote, garden salad

Somerset game terrine, toast, garden salad, redcurrant and apple chutney

Tempura battered sardines, sweet chilli and soy dip, garden salad

Smoked haddock fishcakes, skinny fries, garden salad, lemon and caperberry mayonnaise

Bernard Stacey's sausages, creamed potato, red onion gravy and steamed broccoli

Hand sliced local ham, fried free range eggs and hand cut chips

Pea, wild garlic and goats cheese risotto, pea shoots, confit cherry tomatoes and extra virgin olive oil

Profiteroles with amaretto custard, vanilla ice cream, chocolate and caramelised hazelnut sauce

Stuart's sticky toffee pudding with homemade ginger ice cream and butterscotch sauce

A selection of our own homemade ice cream and sorbets

Ginger pannacotta, poached rhubarb, shortbread and mandarin sorbet

2 courses £17

3 courses £19





Desserts

Stuart's sticky toffee pudding £7

*Homemade vanilla ice cream and butterscotch sauce
(Glenmorangie, Scottish highlands, Scotland)*

Rhubarb and Ginger £7

*Ginger pannacotta, sugar roasted rhubarb, shortbread, yuzu and orange sorbet
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)*

Chocolate Bombe £7

Dark chocolate bavarois, crytsallised chocolate, caramelised walnut and coffee ice cream

Iced White Chocolate Parfait £7

*Raspberry sorbet, white chocolate crisps and candied orange
(Sauternes Les Garonnelles, Lucien Lurton et Fils, France)*

Homemade Ice creams and sorbets £6

*A selection of three of our freshly churned ice creams and sorbets
Please ask for today's flavours*

A selection of award winning British farmhouse cheese:

Wookey hole cheddar –2 years aged, intense and full bodied

Burwood Bole- Semi-soft, rind washed, nutty flavour, lemon undertones

Cornish blue- slightly sweet, tangy with spicy undertones, world cheese champion 2016

Cornish Organic Brie- semi-soft, creamy texture, mellow flavour

All served with homemade crackers and quince paste, fresh fruits
and apple chutney

3 cheeses £8

4 cheeses £9

(10 year old Quinto do Vallado Tawny Port, Portugal)

Please do ask for our selection of vegan desserts





A very big thank you for dining with us!

We go to great lengths to ensure that all of our meats, fish and vegetables are sourced from small local companies that ensure that the bounties of this beautiful region are yours to enjoy!

We take pride from making everything absolutely everything here in our kitchen- from the pasta to the ice creams even the crackers for the cheese boards!

Fresh from West is best!

A big thank you to our fantastic suppliers.

Bernard Stacey of Somerton, an excellent, local butcher

Farmer Andy from Bruton for our lamb and dexter beef

Creedy Carver, Devon, naturally reared free range ducks and chicken

Longmans Cheese for local cheeses and award winning “proper job” butter

Olives Et Al. Superb olives from a local Dorset company..

The Brixham Crab company- simply exquisite cock crabs

All of the locals for their allotment grown vegetable and fruits!

We also caterer for wedding parties, private BBQ's, buffets and can offer free exclusive hire

For further information on this and for our bespoke cake making service

please email us at

enquiries@kingsdoninn.co.uk

