

Lunch Menu Autumn 2017

Oceans and Rivers

Steamed Fowey Mussels £9

Sweet basil, Thatcher's dry, crusty ciabatta

Brixham Scallops £9

Caramelised cauliflower risotto, preserved lemon, cumin oil

Cornish Hake £18

Cornish Crab and saffron bisque, linguine, soft herbs and lobster oil

Open Crab and Smoked salmon Sandwich £14

Brixham white crab and oak smoked salmon on rosemary focaccia with skinny fries and garden salad

Fields, Forests and Hills

Game Terrine £7

Somerset Game terrine, quince and clementine chutney, toasted rye bread

Wild Mushrooms £7

Sautéed wild mushrooms with garlic, nutmeg and parsley butter, brioche eggy bread and watercress

Pork Belly £15

Thatcher's cider braised belly of locally sourced pork, creamed potato, baby spinach, Bramley apple and vanilla puree and cooking juices

Lamb Chump £18

Roasted West Country lamb, dauphinoise potato, roasted butternut squash, baby spinach and red wine jus

Pot Roast Pheasant £16

Kingsdon Shoot pheasant breast, creamed potato, chestnut, smoked pancetta, roasted roots

Vegan

Fig and Cashew "Ricotta" £7

Phyllo, agave syrup and vanilla roasted fig, vegan ricotta, onion caramel

Tagine £15

Roasted pepper, Moroccan spices, griddled aubergine and cherry tomato tagine with rosemary focaccia and garden salad

Celeriac, leek and walnut pie £15

Roasted squash, confit cherry tomatoes and black truffle oil



Pub set lunch menu

Parsnip and cèpe soup with rosemary and garlic focaccia and farmhouse butter

Gruyere and caramelised onion arancini, roasted garlic aioli, garden salad

Wild boar ragù, pappardelle, shaved parmesan and black truffle oil

Organic salmon and prawn fishcake, pomegranate, mint and sumac salad

Sous vide Cornish hake in parsley sauce, creamed potato, winter greens

Braised beef shin, pearl onion and red wine pie, creamed potato, glazed autumnal roots

South Indian style curry of chick pea, sweet potato and cauliflower, steamed rice and coriander

Vanilla rice pudding with sugar roasted plums and hazelnut caramel

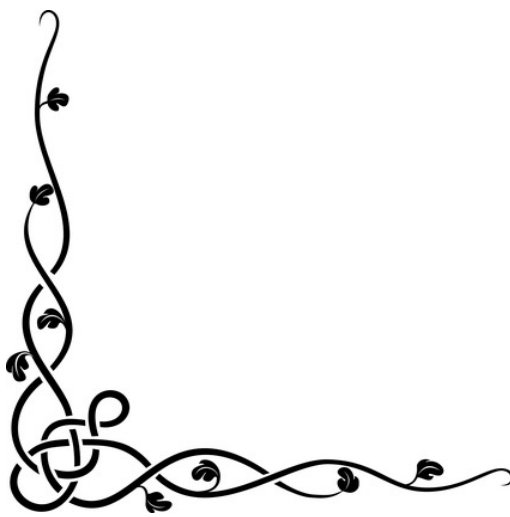
Stuart's sticky toffee pudding with homemade clotted cream ice cream and butterscotch sauce

A selection of our own homemade ice cream and sorbets

2 courses £18.50

3 courses £22

+



Desserts

Stuart's sticky toffee pudding £7

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

Victoria Plum £7

*Ginger pannacotta, vanilla roasted plums, hazelnut shortbread and plum sorbet
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)*

Chocolate Bombe £7

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

Banana £7

*Banana parfait, honeycomb ice cream, dulce di leche caramel, caramelised banana
(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 and local British farmhouse cheese:

Wookey hole cheddar –2 years aged, intense and full bodied
Francis - Semi-soft, rind washed, nutty flavour, lemon undertones
Vale of Camelot blue- slightly sweet, tangy with spicy undertones
Cornish Organic Brie- semi-soft, creamy texture, mellow flavour

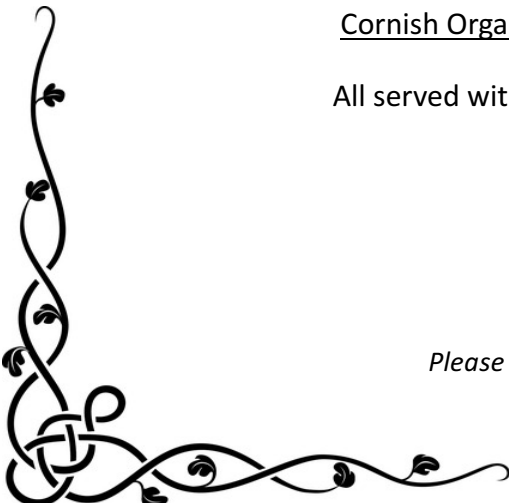
All served with homemade crackers and quince paste, fresh fruits
and apple chutney

3 cheeses £8

4 cheeses £9

(10 year old Graham's Tawny Port, Portugal)

Please do ask for our selection of vegan desserts





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The Kingsdon Inn, Kingsdon

C= Cows, S= Sheep, G= Goat, UP = Unpasteurised, P= Pasteurised,

V= Vegetarian, O= Organic

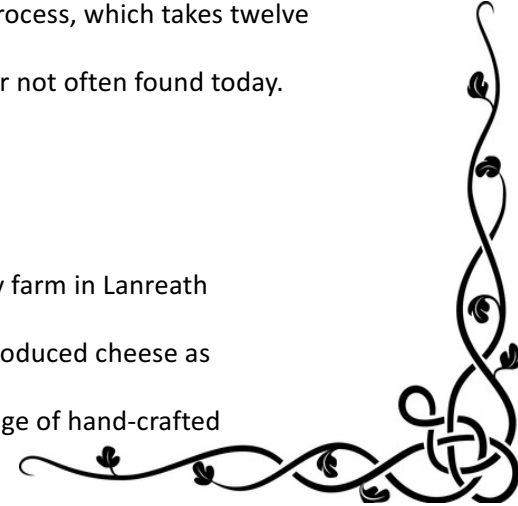
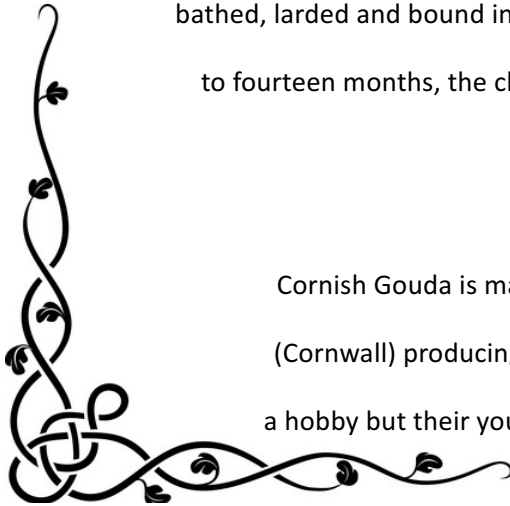
Pave Cobble (RV)

Pave Cobble is made by Whitelake Cheeses, producers of Farleigh and
Little Wallop,. This new cheese from them is
made in the style of the famous Tour de France Cobble and has a more
complex and more interesting taste. Pave's beautiful texture strikes you
immediately, then the taste of lemon with a gentle punch. It is an
exquisite and top-quality Ewe's cheese.

Keens Traditional Unpasteurised Cheddar (CUPV)

Made by the Keen family in Wincanton, Somerset for over 100 years
bathed, larded and bound in cheese muslin. After the maturing process, which takes twelve
to fourteen months, the cheese has a smooth but strong flavour not often found today.

Mature Cornish Gouda (CP)



Cornish Gouda is made by a Dutch family who run a dairy farm in Lanreath
(Cornwall) producing high quality milk. Previously they produced cheese as
a hobby but their youngest son Giel now produces the range of hand-crafted

