



The Kingsdon Inn

Dinner Menu

June 2018

Starters

Twice Baked Soufflé £8

Cave aged cheddar, celery, apple and, poached grapes and toasted walnuts (v)

Bouillabaisse £8.50

Provence style fish stew of monkfish, gurnard and mussels, rouille and griddled ciabatta

Fig £7

Filo basket of ricotta and Sicilian pistachio, fig salad, pomegranate balsamic

Boar £7 / £14

Wild boar bolognaise, linguine, red chilli oil and shaved pecorino

Pigeon £8

Seared pigeon breast, with a soft polenta of forest and field mushrooms

Main Courses

Lamb £19

Pan roasted West Country chump, dauphinoise potato, buttered peas, broad beans and baby gem with madeira dressing and slow roasted cherry vine tomatoes

Chicken £18

Pan roasted free range chicken supreme, sautéed pink fir potato, peas, local asparagus, crisp pancetta and sumac hollandaise

10 oz. Sirloin £25

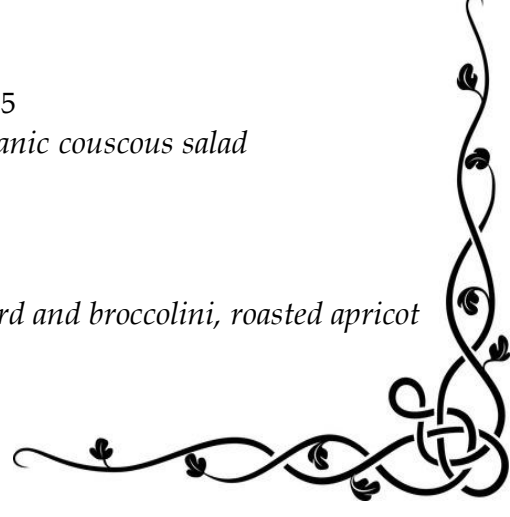
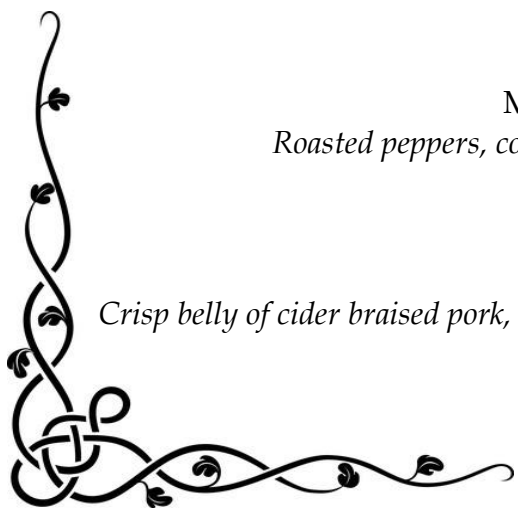
Gold award winning 28 day aged sirloin, hand cut chips, peppercorn sauce, rocket and parmesan salad

Moroccan spiced Tagine (Vegan) £15

Roasted peppers, courgette, aubergine and dates with organic couscous salad

Somerset Pork £16

Crisp belly of cider braised pork, creamed potato, buttered baby red chard and broccolini, roasted apricot and hibiscus infused cooking juices





Desserts

Stuart's sticky toffee pudding £7

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

Rhubarb and Vanilla £8

*Vanilla pannacotta, sugar roasted rhubarb, clotted cream shortbread, rhubarb sorbet
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)*

White Chocolate £8

*White chocolate semifreddo, raspberry sorbet, crystallised pistachio
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, 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:

Keens Mature cheddar -2 years aged, intense and full bodied

Francis - Semi-soft, rind washed, nutty flavour, lemon undertones

Isle of Wight 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)

