



# The Kingsdon Inn

## Dinner Menu

June 2018

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### 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*

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### 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

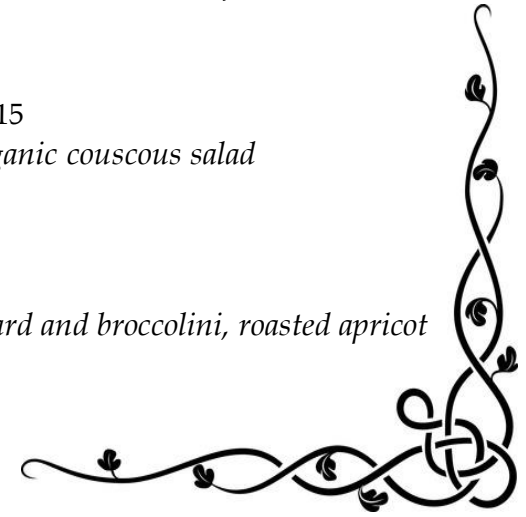
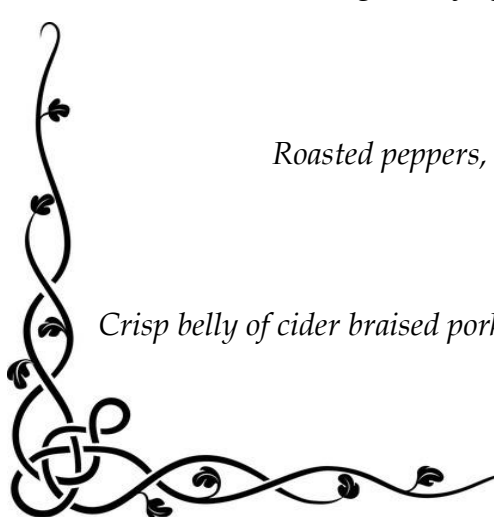
*Gold award winning 28 day aged sirloin, hand cut chips, peppercorn sauce, rocket and parmesan salad*

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)*

