



The Kingsdon Inn
EAT, DRINK AND SLEEP

Lunch *December 2018*

Homemade bread board 3.50

Pain de campagne, focaccia and brioche served with Somerset oil and farmhouse butter

Marinated olives 3.00

Olive et Al antipasto olives

Adam's Root vegetable crisps 2.00

Spiced sweet potato, parsnip and potato chips

Starters

Sardines 7.00

Tempura battered Cornish sardines, sweet chilli dipping sauce, garden salad

Baked Soufflé 8.00

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

Ham Hock 8.00

Shredded ham hock and root vegetable broth, onion and gruyere bread, farmhouse butter

Boar 8.00

Wiltshire reared boar bolognaise, linguine, shaved parmesan and black truffle oil

Goats' Cheese 8.00

White Wood goats' cheese, beetroot, fig and toasted hazelnuts

Scallops 9.50

Caramelised cauliflower risotto, seared scallops, black sesame



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Main Courses

Pheasant 16.50

Braised breast of Kingsdon Shoot pheasant, creamed potato, smoked bacon, chestnuts and white wine cream sauce

Guinea Fowl 18.00

Pan roasted supreme, dauphinoise potato, braised autumnal roots, buttered baby spinach and red wine jus

Venison 20.00

Pan roasted Haunch of West Country venison, dauphinoise potato, braised shallots, baby carrots, baby spinach and red wine jus

Pork 16.50

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

Vegan Massaman 15.00 (v)

Roasted bell peppers, courgette and cauliflower, coconut, green chilli and coriander with steamed basmati rice

Risotto 14.50

Roasted butternut squash risotto, confit cherry tomatoes, toasted almonds, pea shoots and extra virgin olive oil

Sides 3.00

*Tenderstem Broccoli with red chili and almond, Buttered baby spinach with garlic and nutmeg,
Skinny Fries, Creamed Potato, Dauphinoise Potato,
Green Salad, Garden Salad*

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

Discretionary Service Charge of 10% will be added to tables of 8 or more guests.