



The Kingsdon Inn
EAT, DRINK AND SLEEP

Desserts

Stuart's Sticky Toffee Pudding 7.00

Homemade ginger ice cream and butterscotch sauce

{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml 5.50

Black Forest Gateaux 9.00

Dark chocolate bavarois, chocolate oil sponge, single malt chocolate crèmeux, cherry sorbet

{Glenmorangie} 10-year-old, Scottish Highlands, Scotland 25ml 3.30

Fig 8.00

Caramelised fig, walnut oil sponge, walnut praline ice cream, fig compote

{Barsac, Cypres de Climens } Grand vin de sauternes 100ml 4.50

Plum and Liquorice 8.00

Free form vanilla crème brûlée, sugar roasted plums, liquorice ice cream, crystallised pistachio

{Sauvignon Errazuriz, } Late Harvest, Chile 100ml 4.50

Homemade Ice Creams and Sorbets 6.00

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

Cheese

A selection of award-winning and local British farmhouse cheese:

Montgomery Cheddar- North Cadbury - 2 years aged, intense and full bodied

Merry Wife- Bath – Gold award winning organic, cider washed, pungent, intense, Champion

Isle of Wight Blue – Creamy blue, slightly sweet and nutty

Perl Wen- West Wales brie style semi-soft, creamy texture, Caerffili lemon like tones

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

3 cheeses 9.00 4 cheeses 10.00