



The Kingsdon Inn
EAT, DRINK AND SLEEP

Dinner *December 2018*

Nibbles

Homemade bread board 3.50

Pain de campagne, focaccia and ciabatta 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

Bouillabaisse 8.50

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

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, caramelised onion and Cornish gruyere bread, farmhouse butter

Pigeon 8.00

Seared wood pigeon breast, pigeon roulade, beignet and blackberry chutney

Fig 7.00

Westcombe ricotta, Sicilian pistacchio, fig salad, Dorset Apple balsamic

Scallops 9.50

Jerusalem artichoke mouuse, toasted hazelnut, caramelised apple and thyme



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Main Courses

Pheasant 16.50

Braised Kingsdon shoot pheasant breast, creamed potato, tenderstem broccoli, smoked bacon, chestnuts and orange scented cooking juices,

Duck 22.00

Caramelised breast of Creedy carver duck, dauphinoise potato, mulled pear, winter greens, celeriac and lemon grass puree and red wine jus.,

Guinea Fowl "Pot au Feu" 18.00

Pan roasted supreme and confit leg with casserole of autumnal roots and new potatoes, buttered greens, lemon thyme and cooking juices

Venison 20.00

Pan roasted Haunch of West Country venison, dauphinoise potato, braised autumnal roots, sautéed 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, caramelised cashew nuts, steamed basmati rice

Risotto 14.50 (v)

Roasted butternut squash risotto, confit cherry tomatoes, toasted almond, 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.