



The Kingsdon Inn

Mothering Sunday 31st March 2019

2 courses £19

3 courses £24

Starters

Shredded ham hock broth and root vegetable broth, caramelised onion and yarg focaccia

Fritto Misto of squid, hake and tiger prawns with aioli and garden salad

Whipped goats cheese, red onion tart tatin, beetroot, hazelnut and fig (v)

Duck liver brulee, quince and apple chutney, toasted ciabatta and garden salad

Main Courses

Rare roast dry aged sirloin, Yorkshire pudding, red wine gravy (£2.50 supplement)

Locally reared pork loin, crackling and red wine gravy

Slow roasted leg of West Country lamb, rosemary and garlic and red wine gravy

Moroccan spiced five nut roast, sherry and pink peppercorn gravy

Desserts

Stuarts special sticky toffee pudding, ginger ice cream and butterscotch sauce

Vanilla pannacotta, poached rhubarb, clotted cream shortbread and candied pistachio

Dark chocolate bombe, raspberry sorbet and crystallised white chocolate

A selection of our homemade ice cream and sorbets

A platter of award winning south west made cheese with homemade lavosh crackers, fruits and chutney (£2.50 supplement)

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.