



The Kingsdon Inn
EAT, DRINK AND SLEEP

Dinner *March 2019*

Nibbles

Homemade focaccia 3.50

Rosemary and garlic focaccia platter 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 (v)

Cave aged cheddar, celery, apple, poached grapes and toasted walnuts

Ham Hock 8.00

Shredded ham hock and root vegetable broth, rosemary and garlic focaccia, farmhouse butter

Boar 9.00

Wiltshire reared boar ragù, hand rolled pappardelle, shaved parmesan and black truffle oil

Fig 8.00 (vg)

Cahew nut ricotta, fresh fig salad, blood orange, roasted pistachio and caradom and ginger

Crab 9.50

Cornish crab risotto, shaved fennel, blood orange, roast pistachio



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Main Courses

Venison 22.50

Pan roasted haunch, braised shin and port pudding, braised winter roots, sautéed greens and red wine jus

Duck 22.00

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

Chicken 18.50

Pan roasted free range supreme, dauphinoise potato, buttered winter greens, roasted squash and red wine jus

Pork 18

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 (vg)

Roasted bell peppers, courgette and cauliflower, coconut, green chilli and coriander, caramelised cashew nuts, steamed basmati rice

Gratin 15 (v)

Potato gratin with a fricassee of wild mushrooms, baby spinach, griotte onion and roasted squash

Beef

Fillet £25 Sirloin £19.50

Somerset reared beef, roasted tomatoes, garlic mushrooms, hand cut chips, garden salad, brandy and peppercorn sauce

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.



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Desserts

Stuart's Special Sticky Toffee Pudding 8.00

Homemade ginger ice cream and butterscotch sauce
{Glenmorangie} 10-year-old, Scottish Highlands, Scotland 25ml 3.30

Hazelnut "Tiramisu" 9.00

Dark chocolate mousse, hazelnut ice cream, mascarpone and vanilla, crystallised chocolate
{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml 5.50

Rhubarb 8.00

Poached English rhubarb, orange blossom pannacotta, shortbread, candied pistachio
{Sauvignon Errazuriz, } Late Harvest, Chile 100ml 4.50

Brûlée 8.00

Vanilla crème brûlée, vanilla sugar roasted plums, liquorice ice cream, almond praline
{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 Wyfe- Bath – Gold award winning organic, cider washed, pungent, intense, 2018 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