



The Kingsdon Inn
EAT, DRINK AND SLEEP

Lunch March 2019.

Ciabatta and Olives 3.50

Crusty ciabatta and olives platter, dipping oil and farmhouse butter

Starters

Pigeon 9.00

Seared breast, cèpe and barley orzotto, baby spinach, shaved parmesan

Fig 8.50 (vg)

Cashew nut ricotta, fig and beetroot salad, cardamom and ginger

Boar 9.00

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

Crab 9.50

Cornish crab risotto, shaved fennel, blood orange and roasted pistachio

Main Courses

Venison 24

Roasted haunch, braised shin and port pudding, roasted roots, butternut squash 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

Cider braised belly, creamed potato, poached baby pear, red chard, tenderstem and cooking juices

Beef

Fillet £25 Sirloin £19.50

Somerset reared beef, roasted tomatoes, garlic mushrooms, hand cut chips, mixed salad and cracked black peppercorn sauce

Vegan Massaman 15 (vg)

Roasted peppers, courgette and cauliflower, coconut, coriander, green chilli and cumin with steamed rice and caramelised cashews



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Pub Set Lunch Example

2 courses 18.50 3 courses 22.50

STARTERS

Shredded ham hock and root vegetable broth, parmesan focaccia and Longmans butter

Dee fried breaded whitebait, paprika mayonnaise and garden salad

Marinated feta cheese with a salad of fresh fig, rocket and toasted hazelnut (v)

MAIN COURSES

Wild venison and red wine sausages, creamed potato, buttered winter greens and red wine gravy

Potato gratin with a fricassee of wild mushrooms, butternut squash, baby spinach and broccolini (v)

Pan roasted Cornish hake with a Tuscan style linguine of braised cherry tomatoes, garlic, rosemary and basil

DESSERTS

Stuart's sticky toffee pudding with ginger ice cream and butterscotch sauce

Vanilla crème brûlée, sugar roasted plums, clotted cream shortbread and crystallised pistachio

A selection of two of our homemade sorbets and ice creams

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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Dessert Lunch *March 2019*

Stuart's Special Sticky Toffee Pudding 8.00

Homemade ginger ice cream and butterscotch sauce

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

Chocolate 8

Dark chocolate bavarois, hazelnut ice cream, crystallised chocolate, praline

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

Pannacotta 8.00

Sugar roasted plums, orange blossom pannacotta, clotted cream shortbread

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

White Chocolate 8.00

White chocolate and pistachio parfait, raspberry sorbet, 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

3 cheeses 9.00 4 cheeses 10.00

A selection of award-winning and local British farmhouse cheese served with homemade crackers and quince paste, fresh fruits and apple chutney.

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