



The Kingsdon Inn
EAT, DRINK AND SLEEP

Lunch May 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 8.00

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

Squid 8.50

Sautéed squid salad with lemon, parsley, garlic, red chilli and rocket

Main Courses

Lamb 20

Pan roasted chump, dauphinoise potato, local asparagus, minted pea puree, buttered baby gem and red wine jus

Chicken 18.50

Pan roasted free range supreme, creamed potato, buttered spring greens, roasted squash and red wine jus

Pork 18

Cider braised belly, creamed potato, buttered chard, tenderstem, apricot compote and pan juices

Beef

Fillet £25 Sirloin £19.50

Somerset reared beef, roasted tomatoes, garlic mushrooms, hand cut chips, rocket and parmesan salad

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

2 courses 18.50 3 courses 22.50

STARTERS

Carrot and coriander soup, crusty ciabatta and Longmans Farmhouse butter

Griddled squid salad with lemon, garlic, red chilli and flat leaf parsley

Caprese salad of buffalo mozzarella, plum tomato and basil with toasted pistachio and griddled ciabatta (v)

Shredded ham hock and apricot terrine, apple chutney, toast and garden salad

MAIN COURSES

Pan roasted free range chicken thigh, sautéed pink fir potatoes, local asparagus, sumac hollandaise

Pan roasted Cornish hake, creamed potato, basil pesto, roasted cherry vine tomatoes and garden salad

A Tuscan style linguine of roasted cherry vine tomatoes, basil, garlic, rosemary and extra virgin olive oil

DESSERTS

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

Spiced rum and orange savarin, elderflower sorbet, lavender cream 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 *May 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 Bombe 8.00

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