



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

Ham Hock 8.00

Hock and apricot terrine, apple chutney, toasted ciabatta and garden salad

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 18

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

Desserts

Cameron's Special Sticky Toffee Pudding 8.00

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

Chocolate Bombe 8.00

*Dark chocolate bavarois, raspberry sorbet, crystallised chocolate, fresh raspberries and candied pistachio
{Ice Wine -Welschreisling Eiswein} Willi Opitz Germany, 100ml 9.50*

Pannacotta 8.00

*Orange blossom pannacotta, macerated local strawberries, elderflower sorbet, clotted cream shortbread,
{Sauvignon Errazuriz } Late Harvest, Chile 100ml 4.50*

Brûlée 8.00

*Almond crème brûlée, Frangelico poached apricots, crushed amaretti, apricot and lavender sorbet
{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml 5.50*

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