



The Kingsdon Inn
EAT, DRINK AND SLEEP

Dinner June 2019

Nibbles

Homemade Breads 3.50

A platter of homemade breads served with Pugliese Extra virgin 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

Twice Baked Soufflé 8.00 (v)

Cave aged cheddar, celery, apple and grape salad, toasted walnuts

Ham Hock 8.00

A pressing of shredded ham hock, poached hen's egg, mustard aioli, garlic crouton

Boar 9.00

Wiltshire reared boar bolognaise, pappardelle pasta, 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 salad, avocado crème fraiche, shaved fennel, pink grapefruit and roasted pistachio



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Main Courses

Lamb 19

Pan roasted chump, dauphinoise potato, pea, asparagus and cherry tomato salad, baby gem and Madeira jus

Duck Massaman 21.00

Caramelised breast, roasted peppers, courgette and aubergine, coconut, green chilli, cashew and steamed rice

Chicken 18.50

Pan roasted free range supreme, creamed potato, baby spinach, local asparagus, broccolini and pan juices

Pork 18.00

Crisp belly of cider braised Somerset pork, creamed potato, buttered baby red chard and broccolini, roasted apricot, hibiscus infused cooking juices

Vegan Curry 15.00 (vg)

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

Fillet 25

Pan roasted beef fillet, sautéed pink fir potatoes, green beans and roasted cherry vine tomatoes, Caser dressed leaves, and rosemary sea salt

Sides 3.50

*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

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