



The Kingsdon Inn
EAT, DRINK AND SLEEP

Lunch August 2019.

Ciabatta and Olives 3.50

Crusty ciabatta and olives platter, dipping oil and farmhouse butter

Starters

Duck 8.50

Smoked duck Caesar salad, shaved parmesan, croutons,

Fig 8.50 (vg)

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

Boar 8.00 / 15.00

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

Scallops 9.50

Seared scallops, caramelised cauliflower and soft herb risotto,

Main Courses

Guinea Fowl "Pot au Feu" 18.00

Pan roasted supreme with a casserole of confit leg, root vegetables and Scottish golds, griddled ciabatta

Plaice Veronique 18.00

Braised Cornish plaice, new potatoes, poached grapes, wilted greens, samphire and lemon verbena

Pork 16.50

Cider braised belly, crackling, creamed potato, buttered greens, roasted roots and pan juices

Rose Veal Saltimbocca 15

Devon reared veal, prosciutto and sage with a soft polenta of wild mushrooms, soft herbs and preserved lemon

Maakouda 15 (v)

Moroccan rösti potato, poached hen's egg, tenderstem broccoli, baby spinach roasted squash and harissa

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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Desserts

Stuart'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*

Peach 8.00

*White Peach mousse, poached nectarines, blood peach sorbet, pistachio and white chocolate crisp
{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