



The Kingsdon Inn
EAT, DRINK AND SLEEP

Sunday Lunch

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Deep fried Somerset brie, with a cranberry, orange, and thyme compote, and garden salad (v)

Confit leg of guineafowl terrine, spiced apricot and apple chutney, and toast

Cornish crab salad, avocado crème fraiche, shaved fennel, pink grapefruit and roasted pistachio

Crispy fried blanchebait, smoked paprika mayonnaise, and garden salad

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Rare roasted sirloin of locally sourced beef, Yorkshire pudding and red wine gravy (£2.00 supplement)

Roast loin of Somerset reared pork with crackling, apple sauce and cooking juices

Slow roasted leg of West Country lamb with red wine gravy

Five bean nut roast with sherry and pink peppercorn gravy (v)

The above are served with rosemary and garlic roasted Maris piper potatoes, anise scented carrots, braised red cabbage, steamed broccoli, cauliflower, and black peppered swede

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

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

Dark chocolate parfait, pistachio ice cream, macerated cherries, candied pistachio

A choice of three scoops of our homemade ice creams and sorbets

West country cheese platter, with quince jelly, spiced apple chutney, Lavosh crackers, and fresh fruits (£2.00 supplement)

2 courses £18.50

3 courses £22.50

A service charge of 10% will be added for tables of 8 and above