



The Kingsdon Inn
EAT, DRINK AND SLEEP

Mothering Sunday 22ND March

2 courses 20.00 3 courses 25.00

STARTERS

Smoked salmon, shrimp and avocado salad, crème fraiche, crostini and chilli oil

Cashew nut ricotta, fresh fig, pomegranate molasses, cardamom and orange salad (vg)

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

Ham hock, apricot and pistachio terrine, apple chutney, toasted sour dough

Cornish crab and lobster bisque, griddled ciabatta and melted Cornish gouda

MAIN COURSES

Rare roasted sirloin of dry aged, locally reared beef, Yorkshire pudding, horseradish crème fraiche

Roasted loin of Gloucester Old Spot Pork, Bramley apple and thyme compote

Slow roasted North Somerset Lamb leg, garden mint and malt sauce

The above are served with platters of local and seasonal vegetables, rosemary roasted potatoes and red wine gravy

Chestnut mushroom, squash and sage roulade, thyme and balsamic roasted baby beets (vg)

Pan roasted Cornish hake, herb crushed new potatoes, asparagus, samphire and lemon verbena

DESSERTS

Stuarts special sticky toffee pudding with ginger ice cream and butterscotch sauce

Orange scented pannacotta with poached English rhubarb, shortbread, and rhubarb sorbet

Coconut and vanilla rice pudding, pineapple and lime sorbet, Alphonso mango (vg)

Flavours of Black Forest Gateau- Chocolate oil cake, macerated cherries, chocolate crèmeux, candied pistachio

*A selection of two of our homemade sorbets and ice creams:
Vanilla, Ginger, Honeycomb or Chocolate, Raspberry, Pineapple*