



The Kingsdon Inn
EAT, DRINK AND SLEEP

Lunch March 2020

Ciabatta and Olives 3.50

Crusty ciabatta and olives platter, dipping oil and farmhouse butter

Starters

Duck 8.50

Confit leg terrine and tea smoked breast, bitter orange and pistachio

Fig 8.50 (vg)

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

Pigeon 8.00

Seared wood pigeon breast, morel and pecorino risotto, soft herbs and smoked garlic oil

Crab 9.50

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

Main Courses

Lamb 19

Pan roasted chump, dauphinoise potato, grigotte onions, roasted squash, baby spinach and red wine jus

Fillet 25.00

Somerset reared beef, hand cut chips, roasted plum tomato, garlic buttered field mushroom, peppercorn sauce and garden salad

Pork 18.00

Crisp belly of cider braised Somerset pork, celeriac and lemon grass, creamed potato, hibiscus jus

Guinea Fowl 18

Pan roasted free range supreme, creamed potato, buttered greens, roasted squash and red wine jus

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*

Banana 8.00

*Banana and hazelnut parfait, candied pistachios, honeycomb ice cream, dulce de leche and caramelised banana
{Sauvignon Errazuriz} Late Harvest, Chile 100ml 4.50*

Brûlée 8.00

*Vanilla crème brûlée, sugar roasted plums, liquorice ice cream, clotted cream shortbread
{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:

Greens Twanger – Glastonbury - 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