

# Sample Spring Lunch Menu 2025

### **First Course**

St.Ives smoked mackerel pate, toasted ciabatta, pickled fennel, watercress 10
Salt & black pepper dusted calamari, sriracha mayonnaise, lemon (gf) 10
Ricotta & wild garlic arancino, Wye Valley asparagus veloute, smoked chilli oil 11
Smoked chicken Caesar salad, baby gem, croutons, white anchovy, parmesan 11
Beetroot falafel, whipped vegan feta, tahini rosso, jeweled beetroot coleslaw (vg, gf) 9

## **Main Course**

Local lamb chump & chop, crushed Jersey Royals, local asparagus, courgette, crisp sweetbreads 32

Seared sirloin of local beef, roast plum tomato, garlic mushroom, rosemary salted hand cut chips (gf) 28

Moroccan spiced bell pepper, courgette & aubergine tagine, confit purple sweet potato (vg, gf) 18

Braised Cornish monkfish, new potato & San Marzano tomato peperonata, Tuscan olive oil 26

Gremolata baked hake, creamed potato, tenderstem broccoli, blushed tomato, basil & pine nut pesto 22

Beer battered Atlantic pollack, hand cut chips, crushed peas, lemon mayonnaise, garden salad (gf) 18

Hand sliced Wiltshire cure ham, fried free range hen's eggs, thrice cooked chips, garden salads (gf) 16

#### Sides 4.5

Cavolo nero, confit garlic butter (gf)
Tenderstem broccoli, smoked chilli butter(gf)
Thrice cooked, hand cut chips (gf)

Garden salad, raspberry dressing (gf)
Buttered Cornish new potato (gf)
Rosemary focaccia, olive oil & balsamic

#### Dessert

Rhubarb & custard Eton mess, vanilla panna cotta, Wye Valley rhubarb, rhubarb sorbet, meringue 10
Kingsdon Inn's special sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce 10
Dark chocolate bombe, raspberry sorbet, caramelised banana, candied chocolate, almond praline (vg,gf) 10
Award winning local cheese platter, homemade crackers, apple chutney, quince, fruits 14
A selection of 2 of our own organic cream ice creams and fruit sorbets, homemade shortbread 5.5