



The Kingsdon Inn

Mothering Sunday Menu 2025

First Course

Chicken & ham hock terrine, rosemary focaccia toast, apple & spiced apricot chutney
Sea salt and black pepper dusted calamari, sriracha mayonnaise, lemon wedge
Deep fried Brutoin brie, cranberry compote, rocket and white balsamic
Panko breaded spiced aubergine, butternut squash curry, pickles, coconut (vg, gf)
Crayfish cocktail, avocado creme fraiche, baby gem, crostino, pickled cucumber

Main Course

Beef Rare roasted aged beef, Yorkshire pudding, red wine gravy (£2.50 supplement)
Pork Locally reared pork, sea salt crackling, Bramley apple sauce
Lamb Slow cooked leg of South-West reared lamb, minted malt vinegar sauce
Nut Roast Five nut, lentil and bean roulade, butternut squash, porcini cream gravy (vg, gf)

The above are served with rosemary salt roasted potatoes and platters of seasonal vegetables

Stone bass Creamed potato, braised zucchini, Cornish crab, saffron & tomato

Desserts

Bramley apple, blueberry & almond crumble, homemade vanilla ice cream
Vegan dark chocolate bomb, raspberry sorbet, caramalised banana, almond praline (vg, gf)
Lilly's special sticky toffee pudding, ginger ice cream, salted butterscotch sauce
Vanilla panna cotta, poached Rhubarb, crushed amaretti, rhubarb sorbet

A selection of 2 of our ice creams and sorbets...

Vanilla • Candied Ginger • Honeycombe

Raspberry • Chocolate • Rhubarb

As we do use nuts, flour and other allergens in our kitchen, we cannot guarantee that any dish is 100% allergen free.

Please do let us know of any allergies or intolerance before placing your order.

An optional 10% service charge will be added to your bill of which 100% goes to our staff.

01/03/2025