



The Kingsdon Inn

Starters

Homemade sea salt focaccia, hummus, baba ganoush, red pepper romesco, Belazu olives (vg)	8
Crown prince Celyon curry, beluga lentil dahl, caramelised cauliflower pakora (vg, gf)	8
Seared sustainably sourced West Coast scallops, butternut squash risotto, toasted pine nuts (gf)	11
Roast wood pigeon breast, celery, apple and blackberry waldorf salad, toasted walnuts, beetroot	9
Wiltshire reared boar and chianti bolognese, organic tagliatelle, shaved parmesan, black truffle oil	8

Mains

Seared North Somerset beef fillet, hand cut chips, field mushrooms, cherry tomato, rocket	26
Braised Kingsdon shoot pheasant breast, smoked bacon, chestnut, creamed potato, baby spinach (gf)	20
Walnut crusted local venison, dauphinoise potato, baby spinach, wild mushrooms, red wine jus (gf)	26
Butternut squash and celeriac pithivier, cashew creamed leeks, oyster mushrooms, black truffle oil (vg)	18
Pan roasted Newlyn hake, ricotta gnocchi, braised cherry tomato and basil sugo, cavolo nero	20
Parma ham wrapped Cornish monkfish, chorizo and haricot bean cassoulet, buttered curly kale (gf)	24

Sides

4

<i>Tenderstem broccoli, chilli oil, toasted almond</i>	<i>Baby gem salad, tahini sherry vinaigrette</i>
<i>Baby spinach, garlic and nutmeg butter</i>	<i>Rocket salad, shaved parmesan, balsamic</i>
<i>Thrice cooked chips, rosemary sea salt</i>	<i>Cavolo nero, toasted hazelnut, dukkah</i>

Desserts

Stuart's special sticky toffee pudding, root ginger ice cream, salted butterscotch	8
Apple bavarois, plum sorbet, blackberries, caramelised hazelnut crumble, cinnamon bombolino	9
Chilled caramelised coconut rice pudding, vanilla roasted plums, Victoria plum sorbet (vg,gf)	8
A selection of 2 of our own organic cream ice creams and fruit sorbets (gf)	5
Award winning British artisan cheese platter, quince, homemade lavosh crackers, fruits	10