



The Kingsdon Inn

Sample Dinner February 2025

First Course

- Cornish lobster risotto "al salto", saffron aioli, lobster beignet, baby watercress 12
Salt and black pepper dusted calamari, sriracha mayonnaise, lemon 10
Wild mushroom parfait, rye crispbread, port reduction, crispy shallot 10
Gratinated yolk carbonara, hand rolled spaghetti, crisp pancetta, parmesan cream 11
Panko breaded aubergine, butternut squash curry, coconut, green chilli(vg,gf) 9

Mains Main Course

- Free range chicken supreme, potato dauphinoise, braised autumnal roots, red wine jus (gf) 28
Serrano ham wrapped pork tenderloin, tartiflette potato, braised spinach, apple, hibiscus (gf) 20
Creedy Carver duck breast, maakouda potato, confit red onion, spiced tomato, apricot harissa (gf) 28
Cornish hake, creamed potato, braised Tenderstem, confit tomato, basil & pine nut pesto (gf) 22
Bell pepper, courgette & sweet potato tagine, coriander flatbread, caramelised cashew (vg, gf) 20
8oz. Charolais beef sirloin, hand cut chips, roast tomato, oyster mushroom, rocket salad 28

Sides 4.5

- Steamed broccoli, smoked chilli, almond Garlic butter braised spinach, nutmeg 5.5*
Rosemary salted, hand cut chips Homemade rosemary focaccia, balsamic, oil 4.5
Peppercorn Sauce Blue cheese sauce 2.5

Dessert

- Kingsdon's special sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce 10
Dark chocolate bombe, caramelised banana, raspberry sorbet, candied pistachio (vg,gf) 10
Vanilla & white chocolate parfait, poached English rhubarb, pain d'epices, rhubarb sorbet 10
Espresso martini crème brûlée, chocolate sorbet, crushed amaretti, almond praline 10
A selection of 2 of our own organic cream ice creams and fruit sorbets 5.5
Award winning British artisan cheese platter, quince chutney, homemade crackers 14

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.

06/02/2025