



The Kingsdon Inn

Sample Dinner Menu Autumn 2024

First Course

Salt and black pepper dusted calamari, sriracha mayonnaise, lemon 10

White Lake goats curd, confit apricot, rocket, toasted walnut 9

Gratinated yolk carbonara, hand rolled spaghetti, pancetta cream 11

Seared Cornish scallops, butternut squash & parmesan risotto, crème fraîche (gf) 12

Spiced chickpea falafel, smoked aubergine, red pepper & shallot dressing (vg) 9

Main Course

Seared wild venison fillet, braised shin pudding, roast squash, cavolo Nero, red wine jus 28

Cracknell Farm chicken supreme, creamed potato, French style peas, blushed tomato (gf) 22

Olive oil poached wild halibut, tiger prawn gnocchi, artichoke, cherry tomato, vanilla butter 28

Pan roasted Cornish hake, creamed potato, Tenderstem broccoli,
confit cherry tomato, basil pesto (gf) 22

Maple roasted parsnip, squash and cashew pithivier, hazelnut Dukkah,
cavolo Nero, chipotle harissa (vg) 20

8oz. Dry aged sirloin, hand cut chips, roast plum tomato, oyster mushroom, rocket salad 26

Sides 4.5

Cavolo Nero, hazelnut Dukkah (gf) Tenderstem broccoli, smoked chilli, almond (gf)

Rosemary salted, hand cut chips Rosemary focaccia, olive oil & balsamic

Peppercorn Sauce (gf) 2.5

Dessert

Kingsdon special sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce 9

Espresso crème brûlée, dark chocolate sorbet, whipped mascarpone, marsala cherry compote (gf) 11

Blackberry bavarois, cinnamon bombolino, blackberry mead sorbet, candied oats (gf) 10

Award winning local cheese platter, homemade crackers, apple chutney, quince, fruits 12

A selection of 2 of our own organic cream ice creams and fruit sorbets, homemade shortbread 5.5

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.

25/09/2024