



The Kingsdon Inn
Sunday 29th October 2023

Starters

Dexter beef & chianti bolognese, homemade pasta, shaved parmesan
Salt and black pepper dusted calamari, sriracha mayonnaise, lemon wedge
Bombay sweet potato pakora, vegan raita, chilli mango salsa, coriander (vg)
Twice baked Barbers 1833 cheddar souffle, caramelised fig, pickled walnut
Peperoni “pizza” arancino, San Marzano tomato, bocconcini mozzarella, basil oil

Main Courses

Beef

Rare roasted dry aged sirloin, Yorkshire pudding, horseradish creme fraiche (+£3.50)

Pork

Roasted loin of locally reared pork, Kingsdon bramley apple sauce, sea salt crackling

Lamb

Slow cooked leg of SouthWest reared lamb, fresh minted malt vinegar sauce

Pithivier

Vegan puff pastry homity pie, saffron potato, cashew creamed leek, butternut squash (vg)

All of the above served with rosemary salt roasted potatoes and platters of local seasonal vegetables

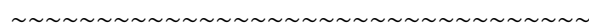
Hake

Pan roasted Cornish hake, braised bell peppers, green olive, new potato, basil (gf)

Desserts

Morello cherry bakewell cheesecake, raspberry sorbet, crushed amaretti
Kingsdon Inn special sticky toffee pudding, candied ginger ice cream, butterscotch sauce
Croissant bread and butter pudding, honeycomb ice cream, vanilla bean custard
West Country cheese platter, quince paste, chutney, grapes and crackers (+£2.50)

A selection of 2 of our own ice creams and sorbets



2 course £28 3 courses £32

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

Please do inform us of any intolerances or allergies before ordering.

A discretionary service charge of 10% will be added to your bill of which 100% goes to our wonderful staff