



The Kingsdon Inn

## Dinner October 2023

### Starters

Ground beef brisket bolognese, homemade spaghetti, shaved parmesan	9/18
Seared Cornish scallops, salt baked celeriac and leek risotto, crisp pancetta (gf)	12/24
Sea salt and black pepper dusted squid, smoked paprika mayonnaise Gnocchi	9
Sorrentina, bocconcini mozzarella, tomato sugo, basil	10
Bombay sweet potato pakora, vegan raita, chilli mango salsa, coriander (vg, gf)	9

### Mains

Braised Cornish monkfish, white bean, chorizo and piquillo pepper fabada	25
Brixham landed plaice, new potato and crayfish potage, tenderstem broccoli	18
Wild venison fillet, potato & kohlrabi gratin, turnip & vanilla, autumnal roots, madeira sauce (gf)	28
Cracknell farm chicken pot-au-feu, braised autumnal root vegetables, potato, cooking juices	22
8oz. Charolais beef sirloin, hand cut chips, roast cherry tomato, oyster mushroom, rocket salad	26
Cashew creamed leek, braised squash & oyster mushroom pithivier, summer greens, salsa verde (vg)	20

### Sides

<i>Tenderstem broccoli, smoked chilli, Green salad, raspberry vinaigrette</i>	4.5
<i>almond Rosemary salted hand cut chips</i> <i>Homemade rosemary focaccia, balsamic, oil</i>	2.5
<i>Peppercorn Sauce</i> <i>Blue cheese sauce</i>	

### Desserts

Stuart's special sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce (vg, gf)	9
Caramelised chilled coconut rice pudding, vanilla roasted plum, plum sorbet, pistachio	9
Espresso martini crème brûlée, chocolate sorbet, crushed amaretti, almond praline	9
A selection of 2 of our own organic cream ice creams and fruit sorbets	5
Award winning British artisan cheese platter, quince chutney, homemade crackers	11

Please note that as we do use a variety of allergens in our kitchen, we cannot guarantee any dish to be allergene free.

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