



The Kingsdon Inn

Dinner Menu

Starters

Crown prince Ceylon, beluga lentil dahl, caramelised cauliflower pakora (vg, gf)	9
Roast wood pigeon, forest mushrooms fricassee, gypsy toast, black truffle	11
Red mullet, monkfish and Fowey mussel bouillabaisse, griddled sourdough, rouille	11
Vale of Camelot Blue twice baked souffle, honeyed fig, pickled walnuts, gruyere mornay	9
Wild rabbit cacciatore, organic orecchiette, rosemary and black olive pangrattato	10

Mains

Wild venison loin, walnut crust, dauphinoise, golden chanterelles, baby spinach, cooking juices (gf)	26
Oxtail bourguignon, grass fed fillet, pearl onions, chanterelles, pancetta, horseradish cream (gf)	28
Butternut squash & celeriac pithivier, cashew creamed leeks, oyster mushroom, black truffle oil (vg)	18
Somerset reared 8oz. rump steak, sauce diane, rustic skinny fries, local watercress (gf)	22
Pan roasted Cornish hake, salt baked pink fir potato, griddled purple sprouting, romesco (gf)	20
Roast Skrei cod, herb gnocchi, Dorset palourde clam, parsley and smoked garlic veloute (gf)	26
Butterbean goulash, ta'miyya dumplings, green pepper, cavolo nero, cumin, red chilli (vg, gf)	16

Sides

<i>Purple sprouting broccoli, chilli oil, toasted almond</i>	<i>Baby gem salad, tahini sherry vinaigrette</i>	4
<i>Parsley and garlic buttered new potatoes</i>	<i>Rocket salad, shaved parmesan, balsamic</i>	
<i>Homemade sea salt focaccia</i>	<i>Cavolo nero, toasted hazelnut, dukkah</i>	

Desserts

Medjool date sticky toffee pudding, root ginger ice cream, salted butterscotch sauce	8
Dark chocolate bavarois, raspberry sorbet, crystallised chocolate, raspberries (gf)	9
Chilled caramelised coconut rice pudding, vanilla roasted plums, 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