



The Kingsdon Inn

***This is sample of our weekly changing Sunday lunch menu***

**Starters**

Roast pepper and tomato soup, rosemary focaccia, creme fraiche  
Maple baked black fig tartine, cashew nut ricotta, salsa di nochi, (vg)  
Sea salt and black pepper dusted squid, sriracha mayonnaise, lemon wedge  
Crayfish cocktail, avocado creme fraiche, baby gem, pickled cucumber, crostino  
Gratinated yolk carbonara, crisp guanciale, homemade spaghetti, parmesan cream

**Main Courses**

**Beef**

Rare roasted dry aged sirloin, Yorkshire pudding, horseradish creme fraiche (£2.50 supplement)

**Pork**

Locally reared pork tenderloin, sea salt crackling, Bramley apple sauce

**Lamb**

Slow cooked shoulder of South West reared lamb, fresh minted malt vinegar sauce

*The above roasts are served with rosemary salt roasted potatoes and platters of local seasonal vegetables*

**Quinoa Croquette**

Pea, broad bean and coriander croquettes, Moroccan spiced bell pepper tagine(vg)

**Stone Bass**

St.Austell bay mussel, leek and potato chowder, braised fennel, wilted spinach, vermouth

**Desserts**

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

Dark chocolate bavarois, caramelised banana, banana ice cream, hazelnut praline (vg,gf)

White chocolate & candied pistachio parfait, raspberry sorbet, macerated cherry

Apple, rhubarb and vanilla crumble, homemade vanilla ice cream

A selection of 2 of our own ice creams and sorbets

Vanilla ~Cherry Ripple ~Ginger      Strawberry ~ Raspberry ~ Chocolate



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*