

# Kingsdon Inn Autumn Dinner Menu

## Starters

Wild Mushrooms (v) £6

*Sautéed forest mushrooms, garlic and nutmeg butter, eggy bread brioche*

Wood Pigeon £7

*Seared breast, pickled blueberry, toasted brioche, blueberry mayonnaise*

Hand Dived Scallops £8

*West Country asparagus risotto, preserved lemon and lemon verbena oil*

Brixham Crab £7

*Handpicked white crab, avocado crème fraiche, lemongrass, ginger and chilli vinaigrette*

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## Main Courses

Locally reared Lamb £16.50 (T.W)

*Local lamb chump, dauphinoise potato, broad beans, fresh peas, baby spinach, braised gem leaves and red wine jus*

Creed Carver Duck £16

*Caramelised free range breast, crushed pink fir potatoes, rosemary roast peach, baby red chard, red wine jus*

Somerset Pork £14

*Cider braised belly, crackling, creamed potato, roasted apricots, sautéed baby spinach and cooking juices*

Steaks

8oz Sirloin £18   8oz Fillet £24   8oz Rib-eye £18

*Locally sourced steaks are served with rocket and Parmesan salad, hand cut chips and peppercorn sauce*

Massaman Curry (V) £12

*Roasted cauliflower, bell peppers and golden raisin, coriander flat bread, steamed rice and toasted cashew*

If you do have any food allergies or intolerances please let one of our staff know and they can advise you on the dishes that will be suitable.

Please note that due to our use of organic flours, we cannot guarantee that all dishes which contain flour are nut or sesame free.