



Kingsdon Inn Dinner Menu

April 2017

Starters

Wild Mushrooms (v) £6

Sautéed forest mushrooms, garlic and nutmeg butter, brioche egg bread

Scallops £8

Caramelised cauliflower and katsuobushi risotto, gomasio salt, pea shoots

Pigeon £7

Seared breast, pickled blueberries, brioche, blueberry mayonnaise

Crab £7

Handpicked Brixham crab, avocado crème fraiche, lemongrass, chilli and ginger vinaigrette

Main Courses

Lamb £17

Local lamb chump, dauphinoise potato, pea puree, caramelised baby onion and squash fricassee, asparagus and red wine jus

Creedy Carver Duck £18

Caramelised free range breast, herb crushed pink fir potato, thyme roasted plum, sautéed baby red chard and red wine jus

Somerset Pork £15

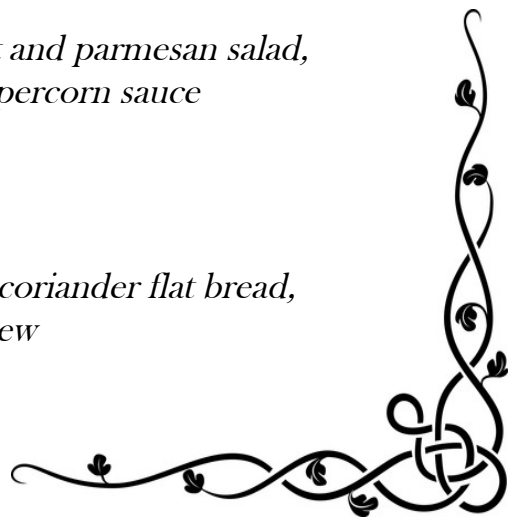
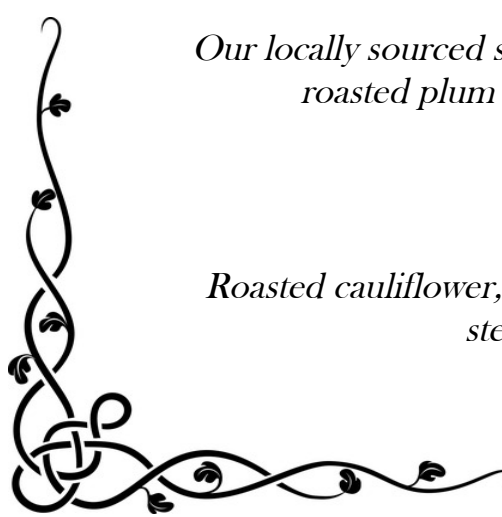
Cider braised belly, crackling, creamed potato, sautéed baby spinach caramelised apple, Wye Valley rhubarb, and cooking juices

8oz Rib-eye £19

Our locally sourced steaks are and served with rocket and parmesan salad, roasted plum tomato, hand cut chips and peppercorn sauce

Massaman Curry (V) £12

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





Desserts

Stuart's special sticky toffee pudding £7
Homemade vanilla ice cream and salted butterscotch sauce
(Glenmorangie, Scottish highlands, Scotland)

Plum Clafoutis £7
Caramelised English plums, liquorice ice cream, Mirabelle plum compote
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)

Chocolate Orange £8
Dark chocolate mousse, mandarin sorbet, cyrstallised choclote, orange jelly

Rhubarb £7
Ginger pannacotta, poached rhubarb, shortbread
(Muscat Beaume de Venise, Domain-ede Fenouillet Rhone, France)

Homemade Ice creams and sorbets £6
A selection of three of our freshly churned ice creams and sorbets
Please ask for today's flavours

Cheese

A selection of award winning local British farmhouse cheese:

Wookey hole cheddar –2 years aged, intense and full bodied

Burwood Bole- Semi-soft, rind washed, nutty flavour, lemon undertones

Cornish blue- slightly sweet, tangy with spicy undertones- 2016 world cheese award winner

Cornish Organic Brie- semi-soft, creamy texture, mellow flavour

*All served with homemade crackers and quince paste, fresh fruits
and apple chutney*

3 cheeses £7

4 cheeses £9

(10 year old Quinto do Vallado Tawny Port, Portugal)

