

Kingsdon Inn

Autumn Dinner Menu 2017

Starters

Wild Mushrooms (v) £6

Sautéed forest mushrooms, garlic and nutmeg butter, brioche eggy 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

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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

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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 compot

(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)

Chocolate Orange £8

Dark chocolate mousse, mandarin sorbet, cyrstallised chocolate, 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

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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)