



The Kingsdon Inn

## Valentines 2019

Nibbles, breads and dips

### Starters

Crab

Hand-picked white crab, avocado, blood orange, fennel

Pigeon

Seared breast, pigeon pie, port and pigeon beignet

Rhubarb

Tart tatin, poached rhubarb, whipped goats cheese, pistachio

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Champagne and lime sorbet

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### Main Courses

Fillet

Aged beef, dauphinoise potato, glazed baby vegetables, maderia jus

Turbot

Hazelnut crust, clam and sunchoke chowder, sauterens and herbs

Truffle

Potato and black truffle pave, herb coddled hen's egg, baby vegetables and leek veloute

Pre-dessert Surprise

A tasting plate of desserts to share

£50 per person

**Food Allergies and Intolerance.** Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

**Discretionary Service Charge of 10%** will be added to tables of 8 or more guests.