



The Kingsdon Inn
EAT, DRINK AND SLEEP

Monday Dining Club Menu

Starters

A bowl of homemade seasonal soup with crème fraiche and rosemary focaccia

Deep fried Somerset brie, cranberry compote and garden salad

Wild boar bolognese, linguine, black truffle oil and shaved parmesan Confit chicken,
apricot and pistachio terrine, apple chutney and ciabatta crostini

Griddled Cornish sardines, roasted cherry vine tomatoes, basil pesto and crusty bread

Main Courses

Roast leg of free-range chicken, dauphinoise potato, sautéed chard and cooking juices

Courgette and goat's cheese frittata, rosemary and garlic roasted new potatoes and garden
salad

Butternut squash risotto, shaved pecorino, confit cherry tomatoes and Pugliese extra virgin
olive oil (v)

Roasted pork chop, creamed potato, savoy cabbage, roasted squash and cooking juices

Moroccan spiced lamb tagine with, broccoli, almond, red chilli and almond couscous

Pan roasted hake with Brixham crab and saffron chowder, soft herb and lobster oil

Side Dishes £3

Seasonal vegetable platter, Tender stem broccoli with chilli & ginger, Hand cut skinny fries



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DESSERTS

Stuart's sticky toffee pudding with homemade ginger ice cream and butterscotch sauce

Dark chocolate mousse, black cherry ice cream, crystallised chocolate and copcoa crisps

Baked rice pudding with vanilla and lime with roasted plums and hazelnut caramel

A choice of two scoops of our homemade ice creams and sorbets

2 courses £14

3 courses £18

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.