

## The Kingsdon Inn Example dinner menu May 2024

## **Starters**

Salt and black pepper dusted calamari, sriracha mayonnaise, lemon (gf)		9
Seared Cornish scallops, spring pea risotto, crisp ham, creme fraiche (gf)		12
Smoked duck Caesar salad, baby gem, croutons, shaved parmesan, anchovy		10
Roasted chicken & pancetta tortellono, asparagus veloute, confit tomato		12
Spiced chickpea falafel, cherry tomato fattoush salad, tahini rosso (vg,gf)		9
<u>Mains</u>		
Roast chump of locally reared lamb, potato dauphinoise, minted pea, Wye Valley asparagus, jus (gf)		26
Parma ham wrapped pork tenderloin, crisp belly, creamed potato, braised spinach, hibiscus, apple (gf)		24
Gremolata roasted Cornish, hake, herb crushed new potato, fine beans, confit tomato, sicilian pesto (gf)		22
Newlyn landed monkfish al cartoccio, new potato, roast bell pepper, courgette, tomato, olive, basil (gf)		26
Oyster mushroom, cashew creamed leek and squash pithivier, spring greens, chermoula (vg)		20
8oz. Charolais beef sirloin, hand cut chips, roast tomato, oyster mushroom, rocket salad (gf)		26
<u>Sides</u>		4.5
Tenderstem broccoli, smoked chilli, almond (gf)	Braised spinach, garlic butter, nutmeg (gf)	
Rosemary salted, hand cut chips (gf)	Rosemary focaccia, olive oil, balsamic	
Peppercorn Sauce (gf)	Somerset blue cheese sauce (gf)	2.5
<u>Desserts</u>		
Katrina's special sticky toffee pudding, candied ginger ice cream, salted butterscotch sauce		9
Dark chocolate bavarois, caramelised banana, banana ice cream sorbet, candied pistachio (vg,gf)		9
White chocolate parfait, raspberry sorbet, Cheddar valley strawberry, candied pistachio		9
Local, award winning cheese platter, quince, apple chutney, homemade crackers, fruits		11

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A selection of 2 of our own organic cream ice creams and fruit sorbets, homemade shortbread