



## The Kingsdon Inn

### **Breads, dips and nibbles**

4

Hummus	Homemade Sea Salt Focaccia
Red Pepper Romesco	Babaganoush
Belazu Olives	Kalamata Olive Tapenade

### **Starters**

Roast wood pigeon breast, blackberry waldorf salad, apple, celery, grapes, beetroot	9
Seared sustainably sourced West Coast scallops, butternut squash risotto, toasted pine nuts (gf)	11/20
Wiltshire reared boar and chianti bolognese, homemade tagliatelle, shaved parmesan, black truffle oil	8 / 16
Beluga lentil dahl, crown prince squash Ceylon curry, caramelised cauliflower pakora (vg,gf)	8

### **Mains**

Locally reared ham, fried free range hen's eggs, hand cut triple cooked chips	12
Kingsdon Shoot pheasant, pancetta, chestnut, orange, creamed potato, white wine, double cream (gf)	20
Olive oil poached Cornish turbot, crab and lobster raviolo, braised baby fennel, lobster bisque	26
Pan roasted Brixham hake, ricotta gnocchi, braised cherry vine tomato and basil sugo, baby spinach	20
Celeriac and squash pithivier, roasted oyster mushrooms, cashew creamed leek, black truffle oil (vg,gf)	18
North Cornwall reared beef fillet, hand cut chips, field mushrooms, cherry tomato, rocket	26

### **Desserts**

Stuart's special sticky toffee pudding, homemade ginger ice cream, salted butterscotch sauce	8
Apple and vanilla bavarois, blackberry mousse, caramelised hazelnut crumble, cinnamon bombolino	9
Caramelised chilled rice pudding, roasted plums, plum sorbet, candied almond praline (vg,gf)	8
A selection of 2 of our own ice creams and sorbets	5
South West artisan cheese platter, quince, crackers, fruits	10

Please note that due to the presence of nuts, sesame and gluten in our kitchen, we cannot guarantee any dish to be allergen free