



The Kingsdon Inn

Lunch July 2021

Breads, dips and nibbles

4

Hummus	Sea Salt Focaccia
Basil and pinenut pesto	Griddled Flatbread
Baba Ganoush	Roasted padron peppers
Belazu Olive Mlx	Black Olive Tapenade

Starters

Sweet potato falafel, Morroccan spiced panzanella salad, tahini, pomegranate (gf,vg)	8
Griddeld mackerel, roasted cherry tomatoes, toasted sourdough, basil pesto, rocket	8
Seared sustainably caught Cornish scallops, leek, white wine and pancetta risotto (gf)	11 / 19
Wood pigeon, cherry and pistachio terrine, cider apple chutney, toasted cuban bread	8
Pot caught Cornish crab, homemade linguine, lemon, white wine, garlic, parsely	10 / 18

Mains

8oz. ground fillet beef burger, mozzarella, baby gem, Kingsdon relish, skinny fries	16
Free range chicken "saltimbocca", Parma ham, sautéed potatoes, baby spinach, basil pesto (gf)	18
Parma ham wrapped cod, braised cherry tomato, butterbean and chorizo sugu, tomato oil (gf)	18
Somerset quinoa, broad bean and mint croquettes, peperonata, chilli oil (vg, gf)	16
Brixham landed monkfish, new potato, English peas, baby spinach, basil, vermouth	24
North Somerset reared beef fillet, hand cut chips, field mushrooms, cherry tomato, rocket (gf)	25

Desserts

Sticky toffee pudding, homemade ginger ice cream, salted butterscotch	8
Dark chocolate bombe, raspberry sorbet, crystallised chocolate, raspberries (gf)	9
Honey pannacotta, strawberry sorbet, shortbread, meringue, local strawberries	8
Caramelised chilled rice pudding, strawberries, raspberry sorbet, candied pistachio (vg,gf)	8
A selection of 2 of our own ice creams and sorbets	5
South West artisan cheese platter, quince, crackers, fruits	10