



THE KINGSWOOD HOTEL

DINNER MENU

SAMPLE

STARTERS

Butternut squash & lentil soup (VG)(GF)	7
Grilled Cornish sardines lemon & garlic butter, melba toast (GF)	9
Homemade pork & black pepper scotch egg piccalilli & watercress (GF)	8
Cauliflower pakoras mango chutney & fresh coriander (VG)(GF)	7

MAINS

Steak & ale pie red wine beef jus, mashed potatoes, spring veg	17
Confit duck leg mandarin & orange sauce, duck bon bon, pomme anna, spring veg (GF)	18
Roasted sea bass fillet buttered new potatoes, sauce grenoblaise, spring veg (GF)	18
Harissa spiced vegetable tagine sultana cous-cous & sourdough pitta (VG)	16

DESSERTS

Spring rhubarb & apple crumble custard (GF)(VG)	8
White chocolate & raspberry panna cotta amaretti biscuits	8
Jammy dodger sundae vanilla ice cream, strawberry sauce & whipped cream (VG)	7
Dartmoor ice cream Madagascan vanilla, rich chocolate ripple, honeycomb, raspberry ripple vegan vanilla & vegan chocolate Blackcurrant sorbet, mango & lime sorbet (VG)	2 scoops 5 3 scoops 7.5
Selection of Westcountry cheese & biscuits Barbers cheddar, Cornish brie, Dorset blue, rustic biscuits, Devon chutney	9

*Please note this is a sample menu,
dishes and prices are subject to change*



Allergy or intolerance? Please let us know before ordering - thank you

(GF) – Gluten free or can be adapted (VG) – Suitable for vegans or can be adapted