

Nuthurst Grange
Kingswood Restaurant

À la carte Menu

2022

Starters

Hearty Italian Bean and Pancetta Soup - £7.95 (GF)

Calves Pate - £9.50
Blackberry Jelly with Spelt Toast

Pan Fried Cod - £9.50
Creamy Buttermilk Broth, Herb Oil Caviar (GF)

Honey Glazed Pork Belly - £9.50
Charred Corn Puree, Bacon Rosemary Crumb

Pan Fried Scallops - £12.50
Crispy Pancetta, Black Pudding, Pea

Vegan Tartare - £8.50
A play in Beef Tartare, Grains, Beetroot Carrot with Black Truffle, Mayo, Butternut Puree & Croute (VG)

Tofu Katsu - £8.50
Carrot & Mooli Slaw, Spicy Pineapple & Yuzu Drizzle (VG)

Mains

Fillet of Beef - £35.00
Oxtail & Wild Mushroom Rillette, Crispy Potato Fondant, Blackberry Gel, Cavolo Nero, Blackberry & Mushroom Jus (GF)

Guinea Fowl - £24.50
Guinea Fowl Presse, Carrot & Thyme Spelt Risotto, Baby Turnips, Carrot, Beetroot, Rosemary Gel, Madeira Jus (GF)

Cornfed Chicken Breast - £24.50
Chicken Breast, Pea, Radish, Apple, Sweet Potato Fricassee, Crispy Shallot Pea Shoots, Watercress, Cider Cream (GF)

Turbot - £25.50
Seared fillet of Turbot, Purple Potato, Pumpkin, Charred Fennel, Sorrel Caviar Cream Sauce (GF)

Seatrout Gravlax - £24.50
Sea Trout, Grapefruit, Fennel, Edamame, Spring Onion Salad, Dressed Cresses, Lemon Gel (DF/GF)

Beetroot Risotto - £18.50
Baby Courgette, Golden Beetroot, Leeks, Feta Cheese, Toasted Crushed Nuts, Balsamic Reduction (VG)

Galette - £18.50
Blue Cheese, Slow Roasted Tomatoes, Onion Marmalade, Crumbled Chestnuts, Pickled Red Cabbage, Rocket, Balsamic Reduction (V)

Allergen information

Please advise our staff of any food allergies at the earliest opportunity, so they can assist with appropriate menu choices.

V – Vegetarian GF – Gluten Free VG – Vegan DF – Dairy Free

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Desserts

Crumble Vanilla Poached Pear - £8.50

*Crème Diplomat, Candied Walnuts
(VG, DF, GF, V)*

Biscoff Cheesecake - £8.50

*Salted Caramel Sauce, Roasted White Chocolate
Crumb (V)*

Chocolate Fondant - £9.50

Cherry Compote, Hazelnut Ice Cream (V)

Raspberry & Yoghurt Mousse - £8.50

Raspberry Caramel Sauce, Lemon Sorbet (V)

Coconut Cake - £8.50

*Pineapple & Mint Salsa, Mango & Pineapple
Sorbet (VG, DF, GF, V)*

Blackberry & Almond Slice - £8.50

Blackberry Gel, Vanilla Ice Cream (V)

Selection of 4 Cheeses

£12.50

*Godminster Cheddar, Barkham Blue, Brie de Meaux, Ashlynn
Goats Cheese, Selection of Assorted Crackers, Grapes, Pear Jelly,
Plum & Ginger Chutney, Figs, Celery Ribbons*

Dessert Wines

		Glass	Bottle
<i>Ruby Port</i>	<i>50ml</i>	<i>£8.50</i>	<i>-</i>
<i>Tawny Port</i>	<i>50ml</i>	<i>£8.50</i>	<i>-</i>
<i>Petit Guiraud Sauternes</i>	<i>100ml</i>	<i>£9.50</i>	<i>£26.95</i>
<i>Essencia Orange Muscat</i>	<i>100ml</i>	<i>£9.50</i>	<i>£27.95</i>
<i>Elysium Black Muscat</i>	<i>100ml</i>	<i>£9.50</i>	<i>£26.95</i>

Coffee & Petit Fours

<i>Filter Coffee</i>	<i>£4.95</i>
<i>Pot of Tea</i>	<i>£4.95</i>
<i>Liqueur Coffee</i>	<i>£7.95</i>
<i>Espresso</i>	<i>£4.95</i>

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Head Chef – Matthew Beecham

General Manager – Apo Ozdamar