

KINGSWOOD RESTAURANT

MENU

2023

Starters

WATERCRESS, SPINACH AND ROCKET SOUP

Toasted Pine Nuts, Chilli Oil, Yogurt
£9.00 - (V, GF)

WYE VALLEY ASPARAGUS & PEA PANNA COTTA

*Parma Ham, Seared White Asparagus,
Parmesan Wafer - £10.00 - (DF)*

CORNISH CRAB & KING PRAWN SALAD

*Dressed Jersey Potatoes,
Radishes & Endive, Pickled Fennel,
Toasted Sourdough - £12.00*

CHARRED TERIYAKI MARINATED TOFU

*Sesame Roasted Pak Choi,
Chilli & Soy Dressing, Coriander Cress*
£10.00 - (VG, V, DF, GF)

HERITAGE TOMATO & BASIL ARANCINI

*Baby Mozzarella Pesto,
Yellow Pepper Coulis*
£11.00 - (V, GF)

DUCK TWO WAYS

*Duck Rilette, 63°c Poached Duck Egg,
Waldorf Salad, Raspberry
Vinaigrette - £12.00 - (GF, DF)*

GRAVADLAX OF CHALK STREAM TROUT

*Salt Cucumber Ribbons,
Scottish Crème Fraiche, Micro Chives*
£12.00 - (V, GF)

Mains

SINGLE MUSCLE 8 oz RUMP STEAK

*Seared Scallops, Mushroom, Cous Cous,
Charred Baby Courgettes, Baby Peppers,
Peppercorn Sauce - £34.00*

KING OYSTER MUSHROOMS, BLACK TRUFFLE & MUSHROOM SAUCE

*Rainbow Roasted Chantenay Carrots, Crispy
Kale, Pine Nuts, Black Garlic Crème Fraiche*
- £21.00 - (GF, V)

BETROOT THREE WAYS

*Felafel, Golden Roasted beets,
Beetroot Mousse,
Crushed Dry Roasted Pistachio &
Sunflowers*
£21.00 - (V, VG, DF, GF)
*(Why Not Add Canadian Maple
Roast Confit Duck For £6
Supplement)*

SEAFOOD NARGE (PLAICE, KING PRAWNS, GREEN LIP MUSSELS)

*Saffron Broth, Asparagus,
Samphire, Radishes, Gnocchi*
£27.00 - (GF, DF)

NATIVE LINE CAUGHT STONE BASS FILLET, BLACK OLIVE & CHORIZO

Orzo, Roasted Red Pepper, Coulis Basil Crisps
- £27.00

FREE RANGED CHICKEN TWO WAYS, PEANUT ROASTED BREAST & SATAY BOUDIN

*Sticky Rice, Charred Tenderstem,
Vietnamese Dressing*
£27.00 - (GF)

Desserts

LEMON TART

Raspberry & Mint Sorbet
£10.00 - (V)

MALIBU POACHED PINEAPPLE

*Pistachio Crème Diplomat,
Coconut Sorbet - £10.00 - (V, VG, DF, GF)*

ELDERFLOWER PANNA COTTA

*Poached Blueberries,
Cucumber & Gin Sorbet - £10.00 - (V)*

SELECTION OF 4 CHEESES

*Godminster Cheddar,
Black Sticks Blue, Brie de Meaux,
Golden Cross Goats Cheese,
Selection of Assorted Crackers,
Poached Grapes,
Orange Jelly, Plum & Ginger Chutney,
Celery Ribbons - £12.50*

CHERRY CHEESECAKE

*White Chocolate Whip,
Morello Cherry Compote -*
£10.00 - (V)

PEACH TARTE TATIN

Chocolate & Orange Ice Cream
£11.00 - (VG, DF, V)

MINT & PEPPER COMPRESSED STRAWBERRIES

Vanilla Cream, Strawberry Crumb
£10.00 - (V, VG, DF, GF)

Coffee & Petit Fours

Filter Coffee	£4.95
Pot of Tea	£4.95
Liqueur Coffe	£7.95
Espresso	£4.95

Dessert Wines

		GLASS	BOTTLE
Ruby Port	50ml	£8.50	-
Tawny Port	50ml	£8.50	-
Petit Guiraud Sauternes	100ml	£9.50	£26.95
Essencia Orange Muscat	100ml	£9.50	£27.95
Elysium Black Muscat	100ml	£9.50	£26.95

Allergen information

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

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

Head Chef - Matthew Beecham

General Manager - Grant Coley