

KINGSWOOD RESTAURANT MENU

MON - SAT 12:00 - 21:00 (LAST ORDER)

Starters

Selection of white and brown homemade breads with locally sourced butter.

MAPLE ROASTED PUMPKIN SOUP

Sour Cream, Fresh Chilli Curls &
Toasted Pumpkin Seeds - 9.00
(V, VG, DF, GF) (C, SD)

SPINACH GNOCCHI

Butternut Squash Sauce, Oyster Mushroom,
Spinach & Rosemary Cream,
Sage Crisp - 9.50 (GF, V, VG, DF)

CONFIT DUCK LEG BALLOTINE

Chicory & Orange Jam, Pickled Walnut Ketchup,
Chicory & Endive Salad, Maple Roast Figs
- 12.00 (GF) (N, SD)

SALMON ESCABECHE

Pickled Onion Rings, Saffron Mayonnaise,
Carrot Ribbons & Salsa Verde,
Shaved Fennel - 12.00 (GF) (F, SD)

PAN SEARED SCALLOPS

Artichoke Compote, King Oyster Mushrooms,
Parma Ham Cream Sauce, Samphire & Chive Oil
- 14.95 (GF) (MO, M, SD)

Mains

ROASTED CHICKEN BREAST

Sweet Potato Dauphinoise, Maple Roasted Parsnip,
Cavolo Nero & Thyme Jus - 22.95 (GF) (SD)

BRAISED SHOULDER OF LAMB

Rosemary Mashed Potato,
Mustard Creamed Leeks,
Roasted Carrots, Tenderstem Broccoli &
Redcurrant Jus - 28.00 (GF) (SD)

BUTTERNUT SQUASH WELLINGTON

Salt Baked Baby Beetroots,
Roasted Root Vegetables & Port Jus - 20.00
(V, VG, DF) (CG, SD)

PAN ROASTED HAKE

Roasted Fennel & Carrot Risotto, Rainbow
Chard, Parmesan & Artichoke Sauce
- 25.00 (GF) (F, M)

PAN ROASTED FILLET OF BEEF

Slow Braised Blade, Chestnut Mushrooms, Crisp
Panchetta, Roast Baby Onions, Thyme Rosti
Potato & Red Wine Jus - 32.95 (GF, DF) (SD, C)

DUO OF HALIBUT & SEA TROUT

Royal Potato, Truffled Celeriac Purée,
Pickled Pear, Tarragon Oil &
Champagne Sauce - 28.00 (GF) (C, SD, F)

Desserts

APPLE CHEESECAKE

Poached Baby Apples,
Maple & Coconut Granola, Toffee Sauce
- 10.00 (V) (CG, M, N)

PEAR & BLACKBERRY CRUMBLE TART

Blackberry Syrup & Madagascan Vanilla
Ice Cream - 10.00 (DF, V, VG) (CG)

NUTMEG CRÈME BRÛLÉE

Plum Compote, Ginger & Cinnamon Biscotti
- 11.00 (V) (M, E, CG)

CHOCOLATE FONDANT

Chocolate Macaron, Cherry Gel &
White Chocolate Whip - 12.95 (V) (CG, M, N, E)

SELECTION OF BRITISH & FRENCH CHEESES

Accompanied by Plum Jelly, Peeled Celery Sticks,
Red & Green Grapes, Apricot & Ginger Chutney,
Artisan Biscuits - 14.95 (V) (CG, SD, M, C)

Sides

Tenderstem Broccoli,
Toasted Almonds,
Blue Cheese - 5.50 (M, N)

Maple & Cumin Roasted Chantenay Carrots
- 5.00

Truffle & Garden Herbs,
Chunky Chips with Parmesan
- 5.50 (M)

Charred Pak Choi,
Vietnamese Dressing - 5.00

New Potatoes
with Garden Herbs - 5.50 (M)

Cherry Tomato Salad,
Avocado, Feta - 5.00 (M)

Burnt Butter Mashed Potato
- 5.00 (M)

Coffee (Served with a selection of Petit Fours)

Dessert Wines

				GLASS	BOTTLE
Filter Coffee	5.95	Ruby Port	50ml	8.50	-
Selection of Teas	5.95	Tawny Port	50ml	8.50	-
Liqueur Coffee	7.95	Petit Guiraud Sauternes	100ml	9.50	26.95
Espresso	5.95	Essencia Orange Muscat	100ml	9.50	27.95
Cappuccino	5.95	Elysium Black Muscat	100ml	9.50	26.95

After Dinner Drinks

BAILEYS IRISH CREAM - 5.00	KAHLÚA 4.50	DRAMBUIE 4.50	DISARONNO 5.00	JULIA GRAPPA 5.50
TALISKER 10 YEAR OLD SINGLE MALT - 8.00	HENNESSY XO COGNAC 21.00	JAMESON IRISH WHISKEY 5.50	GLENFIDDICH 12 YEAR OLD SINGLE MALT - 7.00	REMY MARTIN VSOP COGNAC 9.00

Cocktails

PINA COLADA <i>A tropical blend of coconut cream, pineapple juice, and white rum, this sweet and creamy cocktail offers a smooth, indulgent taste. - 10.95</i>	WHISKEY SOUR <i>The perfect balance between sweet and sour, combining bright lemon with warming Scotch Whisky with a touch of sweetness. - 10.95</i>	PASSION FRUIT MARTINI <i>The sweet vanilla vodka flavours are balanced by the sharpness of the passion fruit. - 10.95</i>	ESPRESSO MARTINI <i>A bold blend of vodka, espresso, and coffee liqueur, this cocktail is rich, smooth, and perfect for a caffeinated kick. - 10.95</i>
NEGRONI <i>Invented at Caffè Casoni in Florence, Italy in 1919. Count Camillo Negroni asked the bartender to strengthen his favourite cocktail - the Americano - by replacing the soda water with gin. - 10.95</i>	AMARETTO SOUR <i>The origins of the Amaretto Sour hark back to the 1970s. Amaretto means “a little bitter” in Italian. This cocktail balances the bitter and sweet of the Amaretto with a blend of citrus sour mix. - 10.95</i>	APEROL SPRITZ <i>Aperol Spritz is the ideal drink for every social occasion, before lunch or dinner as a true Italian aperitif. Aperol, Prosecco and Soda water. Garnish with an orange slice. - 10.95</i>	OLD FASHIONED <i>A timeless mix of bourbon, a sugar cube, bitters, and a twist of orange, this cocktail delivers a smooth, slightly sweet, and aromatic sip. - 10.95</i>
	MARGARITA <i>A zesty blend of tequila, lime juice, and orange liqueur, this cocktail is crisp, tangy, and perfectly balanced with a salted rim. - 10.95</i>	COSMOPOLITAN <i>A chic mix of vodka, cranberry juice, lime juice, and orange liqueur, this cocktail is fruity, tart, and elegantly refreshing. - 10.95</i>	

Seasonal Dishes, Perfectly Crafted

Allergen information: **V** - Vegetarian, **GF** - Gluten Free, **VG** - Vegan, **DF** - Dairy Free.
Dish Contains: **C** - Celery, **CG** - Cereals & Gluten, **CR** - Crustaceans, **E** - Eggs, **F** - Fish, **L** - Lupin, **M** - Milk & Dairy, **MO** - Molluscs, **MU** - Mustard/Nuts, **N** - Nuts, **P** - Peanuts, **SS** - Sesame Seeds, **SO** - Soya, **SD** - Sulphur Dioxide.

Please inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request.

A discretionary 10% service charge will be added to your bill, thoughtfully distributed amongst our dedicated team in recognition of their service.

Head Chef - Matthew Beecham

General Manager - Laszlo Lango