

Kingswood Restaurant Tasting Menu

£59.95 per person / £99.95 with matching wines

Canapés on Arrival

Trout

Rainbow Trout, Chilli Garlic Crust, Edamame Purée,
Sugar Snap Peas

Rabbit Boudin

Jersey Potato, Rhubarb &
Watercress Salad, Roasted Walnuts

Halibut

Pan Fried Fillet, Mussels, Warm Potato Salad,
Poached Fennel, Truffle Artichoke Sauce

Beef

Butter Poached Fillet, Sweet Potato Fondant,
Spring Cabbage, Cardamom Scented Jus

Treacle Sponge

Warm Treacle Sponge, Pistachio Granola Crumble,
Vanilla Ice Cream

Mango

Panna Cotta, Pineapple & Mango Sorbet,
Malibu Poached Fruits, Coconut Yoghurt

Restaurant Tasting Menu

Our Tasting Menu is inspired by flavours, textures & temperature. Based upon classic flavours, combinations & enhanced by use of modern technology & methods sampling local, wild & exotic ingredients from as far away as our own walled garden

To be chosen by the whole table

Head Chef – Andrew Glover

General Manager – Apo Ozdamar