

# KINGSWOOD

— B A R & R E S T A U R A N T —

Please make a member of staff aware of any dietary requirements. All prices are inclusive of VAT

## BEERS & CIDERS

- Amstel - £4.75
- Birra Moretti - £5.75
- Lagunitas IPA - £5.75
- Orchard Thieves - £4.75
- Summer Fruit Cider - £5.75
- Sharps Doom Bar - £5.75
- St Austell Brewery Tribute - £5.85
- St Austell Brewery Proper Job - £5.95
- Harbour Brewing Helles Lager - £6.75
- Harbour Brewing IPA 33cl - £3.95
- Peroni 33cl - £4.35

## RED WINES

- Boars Kloof, Shiraz Cinsaut - £22**  
ripe red fruit & berries, touch of spice - South Africa  
175ml £5.75
- Mr Goose, Cabernet Merlot - £24**  
juicy red fruits - Australia  
175ml £5.95
- Riviera, Pinot Noir - £28**  
light-to-medium body - France  
175ml £6.75
- Caoba, Malbec - £29**  
medium bodied easy drinker - Argentina  
175ml £6.95
- Appasimento, Negroamaro, Primitivo - £29**  
full bodied, sun dried grape - Puglia, Italy  
175ml £6.95
- Don Placero, Rioja - £33**  
cherry, vanilla, oak - Navarrete, Spain  
175ml £7.95

## WHITE WINES

- Grey Gables, Chenin Blanc - £22**  
guava & gooseberries - South Africa  
175ml £5.75
- Mr Goose, Pinot Grigio - £24**  
dry white, pear & citrus - Australia  
175ml £6.25
- Il Folle, Grillo - £27**  
exotic flowers & tropical fruit - Sicily, Italy  
175ml £6.50
- Norte Sur, Chardonnay - £28**  
organic, vegan, peach & mango - Spain  
175ml £6.75
- Rut & Roar, Sauvignon Blanc - £29**  
unmistakeable wine - Marlborough New Zealand  
175ml £6.95
- Domaine La Serre, Picpoul De Pinet - £32**  
deliciously understated - France  
175ml £7.75

## ROSÉ WINES

- Boars Kloof, Pinotage Rosé - £22**  
ripe red fruits but without the sweetness - South Africa  
175ml £5.75
- Hawkes Peak, White Zinfandel - £24**  
fun, refreshing, off-dry - USA  
175ml £6.25
- Aix en, Provence Rosé - £31**  
peach, mango, lychee - France  
175ml £7.95

## SPARKLING

- Fiori di Campo, Organic Prosecco - £32
- Nyetimber Classic Cuvée, Sussex - £59
- Bollinger Special Cuvée - £65
- Camel Valley Brut, Cornwall - £62

## SOFT DRINKS

- Cornish pressed apple juice - £4.25
- Fresh squeezed orange juice - £4.25
- Sparkling apple juice - £3.75
- Sparkling orange juice - £3.75
- Polgoon elderflower pressé - £3.75
- Bundaberg ginger beer - £4.50

- Polgoon traditional lemonade - £3.75
- Coca Cola/Diet - £3.75
- Schweppes lemonade - £3.25
- Fevertree tonic/ginger ale/bitter lemon - £2.55
- Still or Sparkling Cornish water**  
250ml £1.75  
750ml £3.95

## TEA

- English Breakfast Tea - £2.75
- Mint - £2.75
- Earl Grey - £2.75
- Chamomile - £2.75
- Summer Fruit Tea - £2.75

## COFFEE

- Espresso, Americano, Long Black - £2.95
- Flat White - £3.25
- Latte, Cappuccino, Mocca - £3.25
- Hot Chocolate - £3.25
- Liqueur Coffee - please ask - £6.25

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## COCKTAILS

**Apple crumble martini** - £9.50  
spiced vodka, vermouth, brown sugar

**Cherry Bakewell** - £9.50  
spiced rum, maraschino, orgeat, lemon

**Diablo amigo** - £9.95  
smoked pineapple tequila, ginger beer, lime, guava

**Porn Star** - £9.50  
vanilla vodka, passion fruit, prosecco

**Popcorn sour** - £9.25  
sweet & sour mix, bourbon, orange bitters, egg white

**Mr Black espresso martini** - £9.50  
cold brew vodka, vanilla, espresso

## GINS

**Curio** - £4.20  
cornish rock samphire botanicals

**Hoxton** - £4.20  
coconut and grapefruit botanicals

**Tarquins** - £4.10  
pink grapefruit botanicals

**Island** - £4.75  
Isles of Scilly botanicals, javan pepper

**Gunpowder** - £5.25  
oriental botanicals with gunpowder tea

**Dr. Squid** - £4.75  
Cornish meadowsweet & squid ink

## NO ALCOHOL

**Seedlip & tonic** - £6.25  
seedlip non-alcoholic distilled spirit, grapefruit

**Strawberry & mint lemonade** - £5.50  
crushed strawberries, mint leaves

**Cornish pentire & bayleaf spritz** - £6.45  
Cornish non-alcoholic gin, olive

## SMALL PLATES

**Olives** - £4.95  
chilli & garlic

**Chargrilled flatbread** - £6.50  
baba ganoush, rose harissa, tahini, mint

**Baked goats cheese** - £8.95  
beetroot, red chicory, truffle balsamic, walnuts

**Salt & pepper crispy squid** - £8.95  
sweet chilli mayonnaise, coriander, lime

**Smoked mackerel pate** - £8.50  
cider vinegar, chargrilled sourdough

**Crispy duck** - £9 / £18  
watermelon, plum sauce, cashew nuts

## LARGE PLATES

**St Austell Bay mussels** - £9 / £18  
garlic, wine, cream

**Traditional fish & chips** - £15.95  
cod, tartare sauce, peas

**Salmon & smoked haddock pie** - £16.95  
soft boiled egg, leeks, herby mash, crushed peas

**Fried cauliflower pakora** - £15.95  
shawarma spiced lentils, spinach, sweet potatoes

**Kerala monkfish curry** - £21.50  
coconut, mussels, king prawns, braised rice

**Miso glazed cod** - £17.95  
**Miso glazed tofu** - £14.95  
mushrooms, soba noodles, spring onion, edamame

## SIDES

**Tenderstem broccoli** - £4.95  
olive oil, smoked salt, fried shallot

**Sweet potato fries** - £4.25  
dukka

**Skinny fries** - £3.75  
rosemary salt

**Mashed potatoes** - £4.50  
rosemary & chive

**Baked sourdough** - £3.50  
salted butter

**Truffle arancini** - £7.95  
chive mayonnaise, Cornish gouda

**Crispy pork belly nuggets** - £8.95  
sauce gribiche, lemon

**Prawn & avocado cocktail** - £10.95  
baby gem, Marie rose sauce, cherry tomatoes

**Grilled local scallops** - £12.50  
smoked bacon, capers, garlic, breadcrumbs

**Dexter beef shortrib ragu** - £9.95  
hash brown, shaved truffle, Cornish gouda

**Beef burger** - £14.95  
secret sauce, skinny fries, cheese

**Confit Creedy duck leg** - £17.95  
duck gravy, triple cooked chips, plum ketchup, celeriac

**Chicken schnitzel** - £16.95  
cauliflower puree, fried egg, truffle fries, rosemary butter

**Plant based cheese burger** - £14.50  
secret sauce, skinny fries, shawarma cauliflower

**Red wine braised lamb shank** - £22.50  
lentil & carrot stew, mashed potato, capers

**10oz ribeye steak** - £27.50  
**8oz fillet steak** - £29.95  
mustard butter, chips, tomato, gem lettuce

Peppercorn sauce - £2.95

**Posh chips** - £4.95  
truffle & Cornish gouda

**Onion rings** - £3.95  
chives

**Gem lettuce salad** - £4.95  
mustard dressing, chives

**Peas & carrots** - £3.95  
parsley & lemon

## BUBBLES

**Fiori di Campo** - £6.95  
Organic prosecco, 125ml

**St Germain Spritz** - £8.95  
elderflower liqueur, prosecco

**Italian 75** - £8.95  
italicus bergamot lemon liqueur, prosecco

**Prickly bramble** - £8.95  
Blackberry liqueur, prosecco

## CHILDREN

**Buttermilk chicken, fries** - £6.25

**Fish & chips** - £6.95

**Sausage, mash & gravy** - £6.95

**Pasta, butter & parmesan** - £6.25

## DESSERTS

**Chocolate mousse** - £7.50  
honeycomb, vanilla whipped yoghurt, banana

**Creme brulee** - £7.50  
caramelised sugar crust, prunes marinated in armagnac

**Bramley apple tart** - £7.25  
salted butter toffee, pecan crumble

**Sticky toffee pudding** - £6.95  
butterscotch, clotted cream

**Sweet treats** - £7.95  
salted caramel truffles, macaroons, fudge

**Ice creams & sorbets** - £1.95 per scoop

**Salted caramel truffles** - £4.00

**Farmhouse cheeses** - £10.95  
selection of pasteurised cheeses, biscuits