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To Start

Daily soup bowl V 5.00

Cornish Fish chowder, basil oil 5.75

Smoked salmon and crab, baby spinach and pickled cucumber, and a lime dressing 6.75

Chicken liver pate, red onion marmalade, sour dough 6.00

Wild mushrooms on toasted brioche, a fried hen's egg, truffle dressing V 6.50

Glazed goat's cheese and red onion parcel, chilli jam, rocket salad V 6.50

Bubble and squeak, grilled bacon, soft poached egg, sauce hollandaise 6.50/11.00

King scallops and leek tart, crisp pancetta, beetroot dressing 7.75

Duck croquette, celeriac and apple remoulade 6.50

Cornish mussels cooked in white wine, garlic, chilli and parsley 6.25/10.50

(Main course mussels served with chips)

To follow

Beer battered haddock, chips and minted mushy peas 11.00

Fillets of Dover sole, tiger prawns, tarragon tagliatelle, baby gem, and a champagne sauce 15.50

Line-caught seabass, crab crushed potatoes, red pepper, olive, and coriander ragout 14.50

Cornish halibut fillet, potato gratin, roasted fennel, cherry tomatoes, bourguignon sauce 14.50

Free range chicken breast, and a wild mushroom and black truffle risotto 13.50

Char grilled venison haunch, potato fritters, Savoy cabbage, parsnip and foie gras puree 16.00

Rump of Oxfordshire beef, cottage pie, sprout tops 15.50

Braised pork belly and cheek, wholegrain mash, caramelised apples 14.50

Sun blush tomato and spinach gnocchi, buffalo mozzarella, and a sage butter V 11.00

Double baked stilton soufflé, braised red onion, rocket V 11.00

Cote de boeuf of Oxfordshire beef, roasted mushroom and tomato, triple cooked chips, béarnaise or green peppercorn sauce (2 persons) 37.00

8 oz Sirloin steak of Oxfordshire beef, roasted mushroom and tomato, triple cooked chips, béarnaise or green peppercorn sauce 17.95

Sides 2.50

Triple cooked chips

Champ potato

Buttered spinach

Roasted root vegetables and cumin

Sprout tops

Tomato and basil salad