



BREADS AND PASTRIES

BANANA BREAD *Homemade Banana Bread* 5

ASSORTED BREAD BASKET *Pumpernickel, Seven Grain, Flax Seed, and Raisin Walnut Bread with Jam and Butter* 6

COFFEE DOUGHNUTS *Homemade Doughnuts, Vanilla Sugar, White Chocolate and Espresso Cream* 10

BRUNCH

FRESH FRUIT SALAD *Fresh Fruit, Vanilla Yogurt, Agave Syrup* 9

PINEAPPLE CARPACCIO *Pineapple, Mint, Brown Sugar and Passionfruit Sorbet* 10

GREEK YOGURT *Yogurt, Fresh Honeycomb and Blueberry Compote* 9

BUTTERMILK PANCAKES *Pancakes with Homemade Vanilla Ice Cream* 12

EGGS BENEDICT *Poached Eggs, Peekytoe Crab, Arugula, Tarragon and Hollandaise Sauce on an English Muffin* 15

FRIED EGG SANGER *Fried Egg, Pesto, Tomato and Prosciutto* 14

KINGSWOOD FRY *Eggs Any Style, Bacon, Sausage, Mushrooms, Tomato and Fried Bread* 14

LUNCH

ROCKET SALAD *Arugula, Parmesan and Aged Balsamic Vinegar* 8

WATERCRESS SALAD *Watercress, Apple, Walnuts, Chennel Goats Cheese, and Truffle Honey Vinaigrette* 13

FRESH PAPPARDELLE *Pappardelle, Confit Chicken, Spinach, Tarragon and Salsa Verde* 15

CURED SALMON *House Cured Scottish Salmon, Mizuna Lettuce, Lemon Salad and Pumpernickel Toast* 14

BRONTE BURGER *Ruby's Bronte Burger, Mayonnaise, Sweet Chili and Fries* 16

SIDES

Applewood Bacon Spiced Pork Sausages Rosemary Roasted Tomatoes Portobello Mushrooms 4

Truffle Fries 7



DESSERT

CHOCOLATE TART *with Vanilla Crème Fraîche* 10

STICKY TOFFEE PUDDING *with Parsnip Ice Cream and Caramel* 10

BANANA PAVLOVA *with Warm Custard and Butterscotch* 10

ICE CREAM AND SORBET *Selection of Homemade Ice Creams and Sorbets* 9

CHEESE PLATE *Selection of Artisanal Cheeses with Honey, Candied Walnuts, Apple and Celery* 16

JUICES AND SMOOTHIES

ORANGE JUICE *Fresh Squeezed Orange Juice* 4

GRAPEFRUIT JUICE *Fresh Squeezed Grapefruit Juice* 4

SUNRISE SMOOTHIE *Orange Juice, Bananas, Strawberries, and Yogurt* 7

BANANA DATE SMOOTHIE *Bananas, Dates, Milk, and Honey* 7

HOT DRINKS

Coffee, Espresso, Long Black 2.5

Macchiato, Café Americano, Hot Chocolate 3

Double Espresso 3.5

Caffè Latte, Cappuccino, Flat White, Selection of Hot Teas 4

COCKTAILS

KINGSWOOD BLOODY MARY *42Below Vodka, Cilantro, Shallots, Horseradish, and Tomato Juice* 10

CLASSIC BLOODY MARY *42Below Vodka, Horseradish, Port, Worcestershire, Lime, and Tomato Juice* 10

PASSIONFRUIT BELLINI *Passionfruit Puree with a dash of Gin, Topped with Champagne* 12

THE KINGSWOOD *Hendricks's Gin, Pimms, and Fresh Mint, Topped with Apple and Guava Juice* 1



BAR MENU

OLIVES

Rosemary and Oil Cured Moroccan Olives 3.5

PICKLED JAR

Beets and Poppy Seed Crackers 7

NUTS

Roasted with Ancho Chili and Thyme 3.5

CHARCUTERIE PLATE

*Genoa Salami, Sweet Coppa, Prosciutto, Purple Mustard
and Sourdough Bread 12*

SELECTION OF ARTISAN CHEESES

Candied Walnuts, Honey and Apple 16

OYSTERS ON THE HALF SHELL

Horseradish and Mignonette MP

STEAMED PRINCE EDWARD ISLAND MUSSELS

Green Chili, Coconut Milk and Coriander 14

CHAR GRILLED SHRIMP WITH POACHED PINEAPPLE

Seaweed Salad, Crispy Rice, Yoghurt and Lime 14

FRIES

Doused in Truffle Aioli 7

ROCKET AND PARMESAN SALAD

Arugula lettuce, Aged Balsamic dressing, Parmesan 7