



The Kensington Hotel
welcomes you to

AUBREY RESTAURANT

A' la Carte Menu



MAIN COURSES

Rump of lamb with stuffed courgette flower,
grilled peppers, aubergine, tomato and basil jus 21.00

Slow cooked pork belly,
with wholegrain mustard mash, calvados apples 19.00

Pan fried lemon sole on the bone, cocotte potatoes,
asparagus spears, caper brown butter 25.00

Fillet of sea bream, Lobster crushed potatoes,
confit cherry tomatoes, lobster sauce 21.00

Herb gnocchi with Jerusalem artichokes, peas,
broad beans, sage butter sauce 18.00

Roasted fillet of veal and grilled calves liver, creamed leeks,
fondant potato, crispy Cumbria ham and sage 21.00

FROM THE GRILL

Our steaks are dry aged for at least 28 days,
from a rare breed of longhorn cattle

Kensington Mixed Grill – 28.00

sirloin steak, lamb chop, calves liver, Cumberland sausage, bacon, fried egg with
hand cut fat chips, herb roasted Portobello mushroom, grilled vine tomato, basil
Hollandaise

Barnsley lamb chop	8oz	18.00
Fillet steak	8oz	29.50
Sirloin steak	8oz	24.00
Rib eye steak	8oz	22.00
Pork cutlet	8oz	15.00
Corn fed chicken breast		15.00

All our grilled steaks are served with hand cut fat chips,
herb roasted Portobello mushroom, grilled vine tomato,
and basil hollandaise sauce

SIDE ORDERS 3.50

Creamed potato, Kensington's fries
Buttered new potatoes, Buttered baby spinach
Hand cut spiced fat chips, Tomato and red onion salad
Mixed leaf salad, house dressing, Aged parmesan and rocket salad

STARTERS

Traditional smoked salmon with shallots,
capers, crème fraiche, brown bread and butter 9.00

Plum tomato and red pepper soup
with olive bread croutons, basil oil 6.50

Fresh goats cheese with beetroot and
baby spinach salad, basil dressing 8.00

Lightly spiced "Kensington" fish and crab cake
with avocado salsa and mixed cress 8.00

Seared scallops with pea puree, pea shoots, broad
bean and tomato broth 9.00

Seared foie gras, fried duck egg,
crispy pancetta and toasted sour dough 8.50

DESSERTS

6.50

Summer pudding,
seasonal berries, Chantilly cream

Chocolate and pistachio mousse,
glazed cherries, cherry sorbet

Warm figs, honey ice cream,
walnuts and honeycomb

Baked vanilla cheese cake,
raspberry jelly, lime sorbet

Selection of homemade
ice creams and sorbets

CHEESES

10.50

Chef's selection of the best British cheeses
served with grapes, quince jelly, celery and
Scottish oat cake