

ROOM SERVICE MENU

EVERY ORDER IS SUBJECT TO A £4 TRAY CHARGE

ROOM SERVICE BREAKFAST

Breakfast is served from 7.00 am to 10.30 am. Your room service breakfast menu can be found hanging on the back of your bedroom door, please make your selection and place it outside your room before 3am, or dial 0 for assistance.

ROOM SERVICE DAYTIME

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Our menu is available daily from 11.00 am to 11.00 pm, offering a selection of cold and warm sandwiches, salads and light dishes, a choice of main courses, desserts and cheeses.

ROOM SERVICE AFTERNOON TEA

The Kensington Hotel Afternoon Tea is served from 2.00pm to 5.00pm. If you wish to enjoy an afternoon tea in your room, the Aubrey restaurant team would be delighted to assist you.

ROOM SERVICE NIGHT TIME

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The night menu is available on order from 11.00pm to 6.00am. For the night owls, the Head chef offers a selection of light dishes to please each of you.

ROOM SERVICE DRINKS

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Please find enclosed a short listed copy of our bar drinks. Our bar stocks an extensive range of beverages. To request your personal favourites or for any recommendations please dial 0 for assistance

MINI-BAR OFFER

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Our Aubrey Restaurant and Bar team are always on hand for any other enquiry.

ROOM SERVICE DAYTIME

Served from 11 am to 11 pm

COLD SANDWICHES

Poached Scottish salmon <i>With Somerset cream cheese in a rye bagel, pickled cucumber salad</i>	8.00
Free range chicken and avocado <i>In crusty sour dough, cherry tomato and mint salad</i>	7.50
Crayfish and Kent rocket salad wrap <i>With crispy vegetable crisps</i>	7.00
Roasted pepper, grilled courgette wrap <i>Walnut pesto, vegetable crisps</i>	7.00
Egg and Cress <i>Free range egg mayonnaise with mustard and cress on wholemeal bread</i>	6.50
Roast aged Aberdeen Angus beef <i>With homemade red onion chutney</i>	7.50

WARM SANDWICHES

Aged Aberdeen Angus steak sandwich <i>With caramelised red onions, Béarnaise sauce in crusty tomato ciabatta bread</i>	12.50
Modern day club sandwich <i>Toasted triple decker with grilled chicken & chorizo, avocado salsa, egg and sun dried tomato mayonnaise</i>	12.00
Vegetarian Club <i>Smoked cheddar, sun dried tomato and egg mayonnaise, roasted peppers, walnut pesto on toasted granary</i>	10.50

All warm sandwiches are served with Kensington fries

If you are allergic to any foods, please inform your waiter at the time of ordering

SALADS & LIGHT DISHES

Traditional smoked salmon <i>Shallots, capers, crème fraîche and blinis</i>	9.50
Fresh goat's cheese <i>Beetroot and baby spinach salad, basil dressing</i>	8.50
Lightly spiced fish and crab cake <i>Avocado salsa and mixed cress</i>	8.00
Pea soup <i>With crème fraîche and pancetta crisps</i>	6.00
Classic Caesar salad <i>With Boquerón anchovies and garlic croûtons</i>	8.00
Mixed salad <i>Seasonal leaves, cherry tomatoes, shredded cucumber, grated carrot, pumpkin seeds, organic sprouts, herb French dressing</i>	5.00
Rocket and parmesan salad <i>With balsamic dressing</i>	5.00

BURGERS

Cornish free range chicken burger <i>With fried free range egg, red onion coleslaw, served in a white olive oil roll</i>	12.50
“The Doyle Collection Burger” <i>Served with glazed bacon, homemade tomato and avocado salsa</i>	14.50

All burgers are served with Kensington fries

If you are allergic to any foods, please inform your waiter at the time of ordering

FROM THE GRILL

Char grilled salmon 17.00

*Grilled asparagus spears,
battered new potatoes and hollandaise sauce*

Char grilled corn-fed chicken breast 16.00

*Hand cut spiced red potato wedges, herb roasted
Portobello mushroom, grilled vine tomato,
Kensington's ale battered onion rings, basil
Hollandaise*

Grilled 3 peppered sirloin steak 21.00

*Hand cut spiced red potato wedges, herb roasted
Portobello mushroom, grilled vine tomato,
Kensington's ale battered onion rings, basil
Hollandaise*

WARM PANINI SERVED WITH ROOT VEGETABLE CRISPS

Ham and cheese 10.00

Tomato, mozzarella and basil 10.00

Chicken, rocket and pesto 10.00

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DESSERTS

7.00

White, milk and dark chocolate brownie,
Mint chocolate chip ice cream.

Vanilla crème Brule with fresh berries

Roasted English rhubarb and apple
Crumble, vanilla custard

CHEESES

11.00

“Best of British”

Chef's favourite British cheeses selection, served with grapes, quince jelly, celery and Scottish oat cakes

“Formidable Fromage”

Chef's choice of exclusive French cheeses, served with Panneforte, wine soaked walnuts and raisins, truffled honey, apple pecan and raisin bread

All our cheeses are from “La Cave à Fromage” in Kensington

If you are allergic to any foods, please inform your waiter at the time of ordering

ROOM SERVICE NIGHT TIME

Served from 11pm to 6am

SANDWICHES served on white or wholemeal bread

Honey roast ham <i>With English mustard</i>	7.00
Free range chicken and avocado	7.50
Egg mayonnaise and cress	6.50
Roast aged Aberdeen Angus beef <i>And homemade red onion chutney</i>	7.50
Smoked salmon <i>With lemon crème fraîche</i>	8.00
Cheddar cheese and tomato	6.00
Mixed salad <i>Seasonal leaves, cherry tomatoes, shredded cucumber, grated carrot, pumpkin seeds, organic sprouts, herb French dressing</i>	5.00
Chicken curry <i>With rice, mango chutney and cucumber raita</i>	11.00

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ROOM SERVICE

DRINKS AND WINES

APERITIFS

Campari	5.00
Pimm's N 1	5.00
Pernod	5.00
Cinzano Bianco, Rosso	5.00

SPIRITS

Gran Centenario Reposado Tequila	7.00
Jameson	5.50
Bulleit Bourbon	5.50
Beefeater Gin	5.50
Stolichnaya Red Vodka	5.00
Havana Club Anejo Blanco Rum	5.00

We serve 50ml measure on our spirits, liqueurs and aperitifs as a standard, if you wish a half measure, please request it when you order

BOTTLED BEERS

Becks (Germany)	4.00
Peroni (Italy)	4.00
Asahi (Japan)	4.00
Heineken (Holland)	4.00
Bitburger Pils (Germany)	4.00
Coors Light (USA)	4.00
Corona (Mexico)	4.00
London Pride	4.50
Magners (Ireland)	4.50

WINE BY THE GLASS

All the following wines are also available by the bottle

WHITE WINE (175ml)

Errazuriz Unoaked Chardonnay, Chile	5.50
Orvieto Vigneto Torricella, Italy	7.00
Pinot Grigio Grave del Friuli, Borgo Tesis, Vigneti Fantinel, Italy	7.50
Drylands Sauvignon Blanc, Marlborough New Zealand	9.00
Bonterra Organic Chardonnay, Mendocino County, California	10.00
Chablis, Domaine Gilbert Picq et Fils, France	10.50

ROSE WINE (175ml)

Coteaux d'Aix-en-Provence, Château de Beaulieu, France	7.00
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RED WINE (175ml)

Errazuriz Merlot- Cabernet , Central Valley , Chile	5.50
Brouilly Domaine des Dames de la Roche, E. Loron et Fils, France	7.50
Don Jacobo Crianza, Rioja, Spain	8.50
Flagstone Dragon Tree Cabernet Sauvignon Shiraz Pinotage, South Africa	10.50
Château du Seuil, Graves , Bordeaux , France	11.50
Villa Maria, Cellar Selection Pinot Noir, Marlborough, New Zealand	11.50

SPARKLING AND CHAMPAGNE (125ml)

Prosecco Extra Dry, Fantinel, NV Italy	7.00
Moët & Chandon Brut Impérial NV	11.00
Moët & Chandon Rosé NV	14.00

DESSERT WINE (100ml)

Bowen's Folly Late Harvest Riesling, South Africa	8.00
Sauternes Les Garonnelles, Bordeaux, France	11.00

PORT (100ml)

Graham's LBV	7.50
Sanderman's 10 Years Tawny	11.00

SHERRY (100ml)

La Gitana Manzanilla	7.00
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MINI - BAR

Coca Cola	2.50
Coca Cola Light	2.50
Perrier	2.50
Minute Maid Orange	3.00
Peroni	4.00
Belu Mineral Water	3.00
Doormen's Mixed Nuts	3.50