

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

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

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

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

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>	9.00
Free range chicken and avocado <i>with root vegetable crisps</i>	8.50
Crayfish and Kent rocket salad wrap <i>with root vegetable crisps</i>	8.00
Roasted pepper, grilled courgette wrap <i>homemade pesto, vegetable crisps</i>	8.00
Egg and Cress <i>free range egg mayonnaise with mustard and cress on wholemeal bread</i>	7.50
Roast aged Aberdeen Angus beef <i>with homemade red onion chutney</i>	8.50

WARM SANDWICHES

Aged Aberdeen Angus steak sandwich <i>with caramelised red onions, basil Hollandaise sauce in crusty Ciabatta bread</i>	13.50
Modern day club sandwich <i>toasted triple decker with grilled chicken & chorizo, avocado salsa, egg and sun dried tomato mayonnaise</i>	13.00
Vegetarian Club <i>cheddar, sun dried tomato and egg mayonnaise, roasted peppers, walnut pesto on toasted granary</i>	11.50

All warm sandwiches are served with Kensington fries

SALADS & LIGHT DISHES

Classic Caesar salad <i>with Boquerón anchovies and garlic croûtons</i>	9.00
Mixed salad <i>seasonal leaves, cherry tomatoes, shredded cucumber, grated carrot, pumpkin seeds, organic sprouts, French herb dressing</i>	6.00
Rocket and parmesan salad <i>with balsamic dressing</i>	6.00
Traditional smoked salmon with shallots <i>capers, crème fraîche, brown bread and butter</i>	10.50
Fresh goats cheese <i>with beetroot and baby spinach salad, basil dressing</i>	9.50
Lightly spiced fish and crab cake <i>with avocado salsa and mixed cress</i>	9.50
Seared foie gras, fried duck egg, <i>crispy pancetta and toasted sour dough</i>	9.50
Fresh pea soup with crispy pancetta	7.50
Plum tomato and red pepper soup <i>with olive bread croutons, basil oil</i>	7.50



BURGERS

- Cornish free range chicken burger** 13.50
with fried free range egg, red onion coleslaw
- “The Doyle Collection Burger”** 15.50
*served with glazed bacon, homemade tomato
and avocado salsa*

All burgers are served with Kensington fries

FROM THE GRILL

- Char grilled salmon** 18.00
- Char grilled corn-fed chicken breast** 17.00
- Char grilled sirloin steak** 22.00

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

WARM PANINI

*All Panini are served with root vegetable crisps and
red onion chutney*

- Ham and cheese, Dijon mustard mayonnaise** 11.00
- Tomato, mozzarella and basil pesto** 11.00
- Honey roast chicken, rocket and citrus mayonnaise** 11.00

DESSERTS 8.00

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 12.00

“Best of British”
*Chef's favourite British cheeses selection, served with grapes,
quince jelly, celery and Scottish oat cakes*



ROOM SERVICE NIGHT MENU

Served from 11pm to 6am

COLD SANDWICHES

Served on white or wholemeal bread with root vegetable crisps

Honey roast ham with English mustard	8.00
Free range chicken and avocado	8.50
Egg mayonnaise and cress	7.50
Roast aged Aberdeen Angus beef <i>with homemade red onion chutney</i>	8.50
Smoked salmon with lemon crème fraiche	9.00
Cheddar cheese and tomato	7.00

WARM PANINI

All Panini are served with root vegetable crisps and red onion chutney

Ham and cheese, Dijon mustard mayonnaise	11.00
Tomato, mozzarella and basil pesto	11.00
Honey roast chicken, rocket and citrus mayonnaise	11.00

OTHER DISHES

Mixed salad <i>seasonal leaves, cherry tomatoes, shredded cucumber, grated carrot, pumpkin seeds, organic sprouts, French herb dressing</i>	6.00
Home made chilli con carne sour cream and chives and avocado salsa	12.00



ROOM SERVICE DRINKS AND WINES

APERITIFS

Campari	6.00
Pimm's N 1	6.00
Pernod	6.00
Cinzano Bianco, Rosso	6.00

SPIRITS

Ocho Reposado Tequila	8.00
Jameson	6.50
Bulleit Bourbon	6.50
Beefeater Gin	6.50
Stolichnaya Red Vodka	6.00
Havana Club Anejo Blanco Rum	6.00

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)	5.00
Becks Blue (non alcoholic)	5.00
Peroni (Italy)	5.00
Asahi (Japan)	5.00
Heineken (Holland)	5.00
Budweiser (USA)	5.00
Stella Artois (Belgium)	5.00
Corona (Mexico)	5.00
London Pride	5.50
Magners (Ireland)	5.50
Kopparberg Pear (Sweden)	5.50



CHAMPAGNE LIST

SPARKLING AND CHAMPAGNE	Btl.	125ml
Prosecco Extra Dry, Fantinel, NV Italy	37.00	8.50
Bouché Père et Fils Cuvée Réservee Brut NV	52.00	
Perrier-Jouët Grand Brut NV	57.00	
Moët & Chandon Brut Impérial NV	62.00	12.50
Veuve Clicquot Yellow Label Brut NV	67.00	
Ruinart Blanc de Blanc	87.00	18.00
Bollinger La Grande Année 2000	122.00	
Dom Pérignon Brut 2000	182.00	28.50
Krug Grande Cuvée Brut NV	212.00	
Moët & Chandon Rosé Impérial NV	72.00	15.50
Bollinger Rosé NV	82.00	18.00
Taittinger Prestige Brut Rosé NV	87.00	
Laurent-Perrier Rose NV	97.00	



WINE BY THE GLASS

All the following wines are also available by the bottle

WHITE WINE (175ml)

Cullinan View, Chenin Blanc, Robertson, South Africa, 2009/10	7.00
Errazuriz Unoaked Chardonnay, Chile	7.50
Orvieto Vigneto Torricella, Italy	8.50
Pinot Grigio Grave del Friuli, Borgo Tesis, Vigneti Fantinel, Italy	8.50
Drylands Sauvignon Blanc, Marlborough New Zealand	11.50
Bonterra Organic Chardonnay, Mendocino County, California	11.50
Chablis, Domaine Gilbert Picq et Fils, France	11.50

ROSE WINE (175ml)

Coteaux d'Aix-en-Provence, Château de Beaulieu, France	8.00
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RED WINE (175ml)

Altozano Tempranillo- Shiraz de Castillo Gonzalez, Spain	7.50
Errazuriz Merlot- Cabernet , Central Valley , Chile	7.50
Brouilly Domaine des Dames de la Roche, E. Loron et Fils, France	8.50
Don Jacobo Crianza, Rioja, Spain	9.50
Flagstone Dragon Tree Cabernet Sauvignon Shiraz Pinotage, South Africa	12.00
Château du Seuil, Graves , Bordeaux , France	12.50
Villa Maria, Cellar Selection Pinot Noir, New Zealand	13.00

DESSERT WINE (100ml)

Sauternes Les Garonnelles, Bordeaux, France	12.00
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PORT (50ml)

Taylor's LBV	5.50
Sanderman's 10 Years Tawny	6.00

MANZANILLA (50ml)

La Gitana Manzanilla	5.50
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*The full wine list is available at the bar.
Please do not hesitate to ask one of our staff members.*



MINI - BAR

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

