

**AUBREY**

LOBBY MENU

Our food menu is served in the lobby  
from 10.00 am to 11.00 pm

## SALADS & LIGHT DISHES

<b>Warm salad of black pudding</b>	6.00
<i>English asparagus, potato and crispy bacon served with a soft poached egg</i>	
<b>Traditional smoked salmon</b>	8.00
<i>Shallots, capers, crème fraîche and blinis</i>	
<b>Fresh Goat's cheese salad</b>	7.00
<i>Vine tomato and baby spinach salad, basil dressing</i>	
<b>Smoked breast of Gressingham duck</b>	8.00
<i>Confit leg croquette, celeriac salad, pear compote</i>	
<b>Chicken liver parfait</b>	7.00
<i>Toasted sour dough bread, homemade red onion chutney</i>	
<b>Lightly spiced fish and crab cake</b>	7.00
<i>Avocado salsa and mixed cress</i>	
<b>Leek and potato soup</b>	5.00
<i>Served with truffle foam</i>	
<b>Lobster bisque</b>	6.50
<i>Light creamy bisque with lobster lemon cream</i>	
<b>Classic Caesar salad</b>	7.00
<i>With Boquerón anchovies, garlic croutons</i>	
<i>With citrus and thyme grilled chicken</i>	11.00
<b>Vegetable tagliatelle</b>	9.50
<i>Feta, grilled courgette, spinach, light Porcini mushroom cream</i>	

## COLD SANDWICHES

<b>Poached Scottish salmon</b>	6.00
<i>With Somerset cream cheese in a rye bagel, pickled cucumber salad</i>	
<b>Free range chicken and avocado</b>	5.00
<i>In crusty sour dough, cherry tomato and mint salad</i>	
<b>Crayfish and Kent rocket salad wrap</b>	6.00
<i>With crispy vegetable crisps</i>	
<b>Roasted pepper, grilled courgette wrap</b>	5.00
<i>Walnut pesto, vegetable crisps</i>	
<b>Egg and Cress</b>	4.00
<i>Free range egg mayonnaise with mustard cress on wholemeal bread</i>	
<b>Roast aged Aberdeen Angus beef</b>	5.00
<i>With homemade red onion chutney</i>	

## WARM SANDWICHES

<b>Aged Aberdeen Angus steak sandwich</b>	9.00
<i>With caramelised red onions, Béarnaise sauce in crusty tomato ciabatta bread, fries</i>	
<b>Modern day club sandwich</b>	10.00
<i>Toasted triple decker with grilled chicken &amp; chorizo, avocado salsa, egg and sun dried tomato mayonnaise, fries</i>	
<b>Vegetarian Club</b>	9.00
<i>Smoked cheddar, sun dried tomato and egg mayonnaise, roasted peppers, walnut pesto on toasted granary</i>	

## BURGERS

<b>Cornish Free range chicken burger</b>	10.00
<i>With fried free range egg, red onion coleslaw, served in a white olive oil roll and Kensington's fries</i>	
<b>"The Doyle Collection Burger"</b>	12.00
<i>Served with glazed bacon, homemade tomato and avocado salsa, Kensington's fries</i>	
<b>Oriental Tuna Burger</b>	15.00
<i>Tuna steak marinated with coriander and chilli, Asian coleslaw, sweet chilli dip and Kensington's fries</i>	

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

Service is not included  
Prices are in Sterling & inclusive of VAT

## DESSERTS

6.00

### **“The Kensington strawberry plate”**

*Strawberry tart, sorbet and milkshake*

### **Glazed lemon and mascarpone tart**

*Orange Chantilly cream*

### **White, milk and dark chocolate brownie**

*Mint chocolate chip ice cream*

## CHEESES

9.00

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

### **“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*

## COFFEES AND TEAS

## COFFEES

<b>Espresso</b> <i>Classic black Italian coffee – small and strong</i>	3.50
<b>Espresso Doppio</b> <i>Double espresso</i>	4.00
<b>Americano</b> <i>Filter style coffee served black or with milk</i>	4.00
<b>Cappuccino</b> <i>The famous Italian frothy coffee, served with steamed milk and a sprinkle of chocolate</i>	4.50
<b>Caffe Latte</b> <i>Coffee blended with steamed milk and a little foam</i>	4.50
<b>Caffe Mocha</b> <i>A delicious blend of espresso, frothed milk and rich hot chocolate</i>	4.50

## CHOCOLATE DRINKS

<b>Traditional hot chocolate</b> <i>Served with marshmallows and whipped cream</i>	4.00
<b>“White Hot” chocolate</b> <i>Creamy hot white chocolate served with marshmallows and whipped cream</i>	4.50
<b>Caramel chocolate</b> <i>Rich caramel flavoured hot chocolate</i>	4.50
<b>Peanut butter chocolate</b> <i>Blended peanut butter with milky hot chocolate</i>	4.50
<b>Vanilla and ginger</b> <i>Hot smooth chocolate drink flavoured with vanilla and fresh ginger</i>	4.50
<b>Iced Chocolate</b> <i>Served with grated dark chocolate, ice cream and whipped cream</i>	4.50

## MILKSHAKES

<b>Baileys and white Valrhona chocolate</b>	4.00
<b>Wild berry and Kirsch</b>	4.00
<b>Kahlua and espresso with caramel</b>	4.00
<b>Valrhona chocolate</b>	3.00
<b>Strawberry and clotted cream</b>	3.00
<b>Tahitian vanilla</b>	3.00

## TEAS AND HERBAL TEAS 4.00

<b>Kensington English Breakfast</b> <i>A good neat leaf blend with a full pungent character</i>
<b>Kensington Earl Grey</b> <i>A delicate blend scented with oil of bergamot</i>
<b>Ceylon Nuwara Eliya</b> (Sri Lanka- Ceylon) <i>Black leaf tea with a delicate sweet and light lemony flavour</i>
<b>Darjeeling 2nd Flush Jungpana</b> (India) <i>Renowned as the “Champagne of Teas”, it has a subtle bright floral character</i>
<b>Assam 2nd Flush Halmari</b> (India) <i>This tea is traditionally brisk, with a fantastic malty Assam character.</i>
<b>Ti Kuan Yin</b> (Chinese Green Tea) <i>This Chinese green tea is light and bright with fine yellow liquor much adored by the Chinese.</i>
<b>Formosa Pouchong</b> (Taiwan – Formosa) <i>Placed in between Green and Oolong, it is an exceptional slightly fermented tea with a delicate Gardenia blossom bouquet.</i>
<b>Lapsang Osprey</b> (Eastern China - Fujian) <i>Naturally slightly tarry, this character is enhanced when the leaf is fired over wood chippings. Our high-quality Lapsang has a fine and light smokiness.</i>
<b>White Moon</b> (Eastern China - Hunnan) <i>This tea has a very large white tip, mixed in with bold green leaf, giving a delicate peach flavour.</i>
<b>Jasmine Yin Hao Lotus</b> (China) <i>The tea is manufactured using the finest Green leaves infused with Jasmine scent</i>
<b>Rooibos</b> (South Africa) <i>Also known as Red Bush tea, this bright and rich tea with a sweet character is an enjoyable caffeine free liquor</i>

**Chamomile Whole Flower** (Egypt)  
*This has a remarkable calming effect, perfect for late evenings.*

**Peppermint** (Egypt)  
*Stimulating, this is a wonderful aid for after meal digestion.*

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**AFTERNOON TEA SANDWICHES** 8.00

Roast beef with wholegrain mustard mayonnaise, rocket salad and red onion chutney

Cucumber and dill cream cheese

Honey roasted chicken with a citrus peppered mayonnaise

Roulade of Scottish smoked salmon with a horseradish and chive crème fraîche

Our daily special open sandwich

## AFTERNOON TEA

**AFTERNOON SWEET SELECTION** 9.00

Rich traditional English fruitcake

Coffee éclairs dipped in dark chocolate

Mini vanilla crème brûlée

Fresh fruit tart

Black Forest shot glass

*The Kensington Hotel is delighted to offer its Afternoon Tea daily from 2.00 pm to 5.00 pm*

**HOME MADE SCONE SELECTION** 9.00

Warm homemade plain and raisin scones

Cornish clotted cream

Lemon and Passion fruit curd

Homemade strawberry and rose petal jam

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*To delight each of you, two Afternoon Teas are served at The Kensington Hotel. Choose either our modern English afternoon tea or enjoy a stopover in France with an Afternoon Tea “à la Parisienne”.*

*Turn the page and choose your beloved tea to enjoy your afternoon tea or let our Tea Master take you on a journey around the world of the tea and explore the delicacy of Tea throughout our tea matching.*

The Kensington Hotel Afternoon Tea	23.00
The Kensington Hotel Champagne Afternoon Tea (1 glass of Moët & Chandon NV – 125ml)	32.00

### **MODERN ENGLISH AFTERNOON TEA**

#### SANDWICHES

Roast beef with wholegrain mustard mayonnaise, rocket salad and red onion chutney

Cucumber and dill cream cheese

Honey roasted chicken with a citrus peppered mayonnaise

Roulade of Scottish smoked salmon with a horseradish and chive crème fraîche

Our daily special open sandwich

Our daily warm savoury item

#### SWEET THINGS

Rich traditional English fruitcake

Coffee éclairs dipped in dark chocolate

Mini vanilla crème brûlée

Fresh seasonal fruit tartelette

Black Forest shot glass

#### HOME MADE SCONES

Warm homemade plain and raisin scones

Cornish clotted cream

Lemon and Passion fruit curd

Homemade strawberry and rose petal jam

### **“PARISIENNE” AFTERNOON TEA**

#### SANDWICHES

Roast beef with wholegrain mustard mayonnaise, rocket salad and red onion chutney

Cucumber and dill cream cheese

Honey roasted chicken with a citrus peppered mayonnaise

Roulade of Scottish smoked salmon with a horseradish and chive crème fraîche

Open brie and honey roasted figs on crispy baguette

Mini Warm croque monsieur

#### SWEET THINGS

Coffee éclairs dipped in dark chocolate

Mini vanilla crème brûlée

Tarte au citron

Raspberry tart with Chantilly cream

Palmiers aux Noisettes à la cannelle  
(cinnamon and nut puff pastry “pigs ears”)

Praline chocolate mousse

#### MADELEINES

Warm vanilla Madeleines

Chantilly cream

Lemon and Passion fruit curd

Homemade strawberry and rose petal jam

