

THE KENSINGTON

LONDON

BRUNCH

Two courses £35 | Three courses £43

including your brunch cocktail

11am - 1:30pm

Enjoy a brunch cocktail while you decide:

Aperini, Jasmine Americano, Sanguina, Sober Spritz

STARTERS

Selection of Starters to share: select 3 for each party of 2

Pea, Mint & Basil Arancini **V**

Padron Peppers, *basil & garlic dip* **VE**

Sesame seed Bagel, *Chapel & Swan smoked salmon, cream cheese & rocket*

Homemade Granola, *coconut yoghurt & homemade seasonal compote* **V**

Crispy Tortillas, *queso dip, tomato concasse & green chilli* **V**

Açaí Berries, *agave, cocoa & bananas* **VE**

Viennoiserie Selection **V**

MAINS

St. Ewe Scrambled Eggs, *Chapel & Swan smoked salmon & granary toast*

Add: Perigord truffle £10

Buttermilk Pancakes, *crispy Aubrey Allen smoked bacon, English apple syrup, berries & whipped cream*

Green Shakshuka, *St Ewe eggs, prima vera & green chutney* **V**

Croque Madame, *St Ewe egg, homemade pickles*

Crushed Avocado on Sourdough Toast, *English feta, St Ewe egg, pine nuts & sriracha tahini* **V**

Eggs Benedict | Royale | Florentine **V**

Kessler ham | Chapel & Swan smoked salmon | spinach on toasted English muffin, hollandaise

Spring Omelette, *peas & Rosary goat's cheese* **V**

DESSERTS

Pineapple & Passion Fruit Salad, *pineapple chips & sorbet* **V**

Crème Brûlée, *strawberries & shortbread* **V**

Selection of Homemade Ice Creams & Sorbets **V**

V Vegetarian | **VE** Vegan

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. We use Baillies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality. Rare Tea Company is an independent company based in London. Indulge in our exquisite collection of hand-sourced teas, curated by Henrietta Lovell. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.