

# THE KENSINGTON

LONDON

## BREAKFAST AT TOWN HOUSE

### Bailies Coffee

*Uncompromising coffee excellence from Belfast. Savour the rich flavours in every cup and join us in celebrating the art of coffee making.*

Espresso | Cappuccino | Flat White  
Latte | Americano | Mocha

### Juice Selection

*Freshly Squeezed Orange  
Grapefruit  
Apple*

### Rare Tea Loose Leaf

*Indulge in our exquisite collection of hand sourced teas, curated by Henrietta Lovell. Experience the true essence of Rare teas.*

English Breakfast | Earl Grey  
Green | Chamomile

### TOWN HOUSE LIGHT BREAKFAST £32

*Includes juice, hot beverages and your choice from the below:*

Freshly cut Trealy Farm Charcuterie and Selection of Paxton & Whitfield British Cheeses

### BAKERY

White or Brown Toast

Sourdough and Homemade Guinness Bread

Freshly Baked Selection of Homemade Viennoiserie

### FRUITS AND CEREALS

*Bircher Muesli, quince and sultana compote V*

Selection of Cereals, Homemade Granola and Household Favourites

*Freshly Sliced Seasonal Fruit VE*

*Homemade Granola, coconut yoghurt, pineapple and vanilla compote V*

*Açai Bowl, cocoa nibs, coconut flakes and berries VE*

### TOWN HOUSE COOKED BREAKFAST £40

*Includes the Town House Light Breakfast and one dish of your choosing from the below:*

*The Kensington Full English with bubble and squeak*

*Eggs Benedict, Royale or Florentine*

*Pancakes, berries or streaky bacon, maple syrup*

*Waffles, baby banana, caramelised pecans and chocolate sauce V*

*Avocado on Toast, feta, chilli & poached St. Ewe Eggs V*

*French Toast, Lyre's Alcohol-Free Amaretti, berries and Manuka honey V*

*Porridge, Earl Grey prunes and goji berries V*

*Omelette as you like it V*

*Boiled St. Ewe Eggs with soldiers | Add Caviar £12*

*Scrambled St. Ewe Eggs and Chapel & Swan Smoked Salmon*

*Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

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V Vegetarian | VE Vegan

*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 Bailies 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.*