

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, pine nuts, chilli and poached St. Ewe Eggs* **V**

French Toast, *Lyre's Alcohol-Free Amaretto, 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

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. We strive to source all of our fish and seafood from sustainable sources. 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, 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. 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. A discretionary service charge of 12.5% will be added to your bill.