

SOFT DRINKS

24 hours

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Coca Cola	£5
Diet Coke	£5
FeverTree Lemonade	£5
London Essence Tonic	£5
London Essence Ginger Ale	£5
London Essence Ginger Beer	£5
London Essence Soda Water	£5
London Essence Grapefruit Rosemary Tonic	£5
London Essence Pomelo Pink Pepper Tonic	£5
<i>Ask the server for additional tonic & soda flavours</i>	
Raspberry Kombucha	£7

JUICES

Apple	£5
Cranberry	£5
Orange	£5
Pineapple	£5
Tomato	£5

MINERAL WATER

San Pellegrino	£4 / £7
Acqua Panna	£4 / £7

250ml / 750ml

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request

**A £1 donation from our Burger will go to the Kensington + Chelsea Foundation who raise funds for local projects supporting disadvantaged and vulnerable people in our community. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, 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. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.*

Spirits, mixers & other classic cocktails and allergen & ABV information available upon request. Every order is subject to a £4 tray charge. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Wines may contain sulphites. For further details please ask your server.

THE KENSINGTON

LONDON

IN-ROOM DINING MENU

ROOM SERVICE

12pm-10pm

All the items with * are available in the Night Room Service menu, everyday from 10pm.

SMALL PLATES & SALADS

British Burrata, heritage tomatoes, orange & basil dressing V £17

*Tiger Prawns, samphire & green chili butter £18/£28

*Scottish Smoked Salmon, crème fraîche, capers & homemade Guinness bread £18

Pan Fried Diver Scallops, creamed celeriac & Granny Smith apple £19

*Endive Salad, blue cheese, apple, walnuts & wholegrain mustard dressing V £14

*Caesar Salad, rosemary croutons, Parmesan, anchovy dressing & soft boiled St Ewe’s egg £15

*Superfood Salad, spinach, broccoli, edamame, chia, sesame & chilli VE £17

*Soup of the Day £11

SANDWICHES

*Classic Club Sandwich £20

*Chargrilled Sirloin Ciabatta, caramelised onions, rocket & Stilton £20

Dressed Dorset Crab Brioche, mayonnaise & cucumber £22

MAINS

Dover Sole, grilled or meunière £46

Gressingham Duck Breast, carrot purée, pomegranate & sweet jus £30

*Pea & Asparagus Risotto, watercress & Gorgonzola £26

Tiger Prawns, samphire & green chili butter £18/£28

Homemade linguine, Dorset crab, chilli, lemon & datterini tomatoes £31

*Chicken Milanese, rocket & Parmesan salad £28

*Fillet of Black Cod, miso glaze, pak choy & sticky jasmine rice £32

8oz Sirloin £35 | 6oz Fillet £39

Grass-fed Black Angus, béarnaise or peppercorn sauce & fries

Cornish Dry Aged Beef Burger, club sauce & cave aged Cheddar £23

Add: crispy bacon £3 | fried egg £3

*SIDES £6

Fries VE | Chunky Chips VE | Sweet Potato Fries VE

Roasted Asparagus, balsamic dressing & Parmesan V

Tenderstem Broccoli, harissa & lemon zest VE

Savoy Cabbage, wholegrain mustard & honey V

Spinach: steamed VE | buttered V | olive oil VE

Gem Heart Salad, tomato, avocado & mimosa dressing VE

DESSERT £12

*Crème Brûlée, poached rhubarb & shortbread V

*Island Dark Chocolate & Orange Fondant, orange sorbet V

Paris Brest, caramelised hazelnuts, praline & cream V

Glazed Pear, yoghurt ice cream, gavottes & honey vinaigrette V

Rhubarb & Strawberry Almond Crumble, vanilla ice cream V

*Paxton & Whitfield Cheese Selection, oat crackers & homemade apricot chutney V £16

Allergens on reverse

WINE LIST

24 hours

SPARKLING WINE AND CHAMPAGNE

	Glass	Bottle
Botter Prosecco Extra Dry NV, Veneto, Italy	£10	£40
Rathfinny Wine Estate, 2017 Classic Cuvee Brut, East Sussex, UK	£14	£75
Rathfilly Wine Estate, 2017 Rose Brut, East Sussex, UK	£16	£90
Perrier-Jouët Grand Brut NV Champagne, France	£18	£100
Perrier-Jouët Blason Rose NV Champagne, France	£28	£150
Perrier-Jouët Blanc de Blanc		£175
Perrier- Jouët Belle Epoque		£315
Dom Perignon		£360
Krug Grande Cuvée		£395

WHITE WINE

	Glass
Louriero/Albarinho Azevedo 2021 Vinho Verde, Portugal	£11
Albariño, Bodegas Gallegas ‘Sentidino’ 2020 Rias Baixas, Spain V	£13
Grüner Veltliner, Machherndl Federspiel Kollmutz 2020 Wachau, Austria	£14
Sauvignon Blanc, Greywacke 2021 Marlborough, New Zealand	£15
Pinot Blanc/Pinot Gris, Rathfinny ‘Cradle Valley’ 2018 Sussex, England	£16
Pouilly-Fuissé, Domaine Jean-Pierre Séve, ‘Terroir’ 2020 Burgundy, France	£18
Chenin Blanc, Mullineux ‘Old Vines’ 2020 Swartland, South Africa V	£21
Meursault-Villages, Domaine Michelot 2018 Burgundy, France	£32

ROSÉ WINE

	Glass
Grenache, Rós 2020 Navarra, Spain V	£12
Grenache, Miraval 2020 Provence, France	£16

RED WINE

	Glass
Aragonez, Bojador ‘Espaço Rural’ 2020 Alentejo, Portugal	£12
Malbec, Domaine Bousquet Réserve 2020 Mendoza, Argentina	£13
Shiraz, Mitolo ‘Jester’ 2019 McLaren Vale, Australia V	£14
Tempranillo, El Coto ‘Coto de Imaz’ 2017 Rioja Reserva, Spain V	£15
Crôzes-Hermitage, Domaine Etienne Pochon 2018 Rhône, France V	£16
Nerello Mascalese, Terrazze dell’Etna ‘Cirneco’ 2012 Etna Sicily, Italy	£21
Cabernet Sauvignon Blend, Chateau Musar 2015 Bekaa Valley, Lebanon	£27
Pinot Noir, Domaine de Montille 2019 ‘Bourgogne’, Burgundy, France	£30
Cabernet Franc, Robert Sinskey 2015 Napa Valley, USA	£39
Amarone della Valpolicella Classico, Allegrini 2017 Veneto, Italy	£42

SWEET WINE

	Glass
Sauternes, Château Doisy-Védrines ‘DV’ 2016 Bordeaux, France	£10
Quinta da Silveira 10 Yr Tawny, Port Douro, Portugal	£14