

THE KENSINGTON

LONDON

SET LUNCH MENU

Two courses £30 | Three courses £35

STARTERS

Beef Carpaccio

Rocket & Parmesan salad, balsamic glaze

Chapel & Swan Smoked Salmon

Crème fraîche, capers & homemade Guinness bread

Gazpacho Soup *V*

Piquillo pepper & cucumber salsa

MAINS

Summer Squash Risotto *V*

Pine nuts, mascarpone & Pecorino shavings

Chicken and Spring Vegetable Spiedini

Citrus aioli & salad

Homemade Fettuccine

Crayfish, tomato & vodka broth, basil

DESSERTS £12

Crème Brûlée *V*

Strawberries & shortbread

Selection of Homemade Ice Creams & Sorbets *V*

V Vegetarian | VE Vegan

Some of our dishes may contain allergens/intolerances. Please consult your server for more details. Prices listed include 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 sourced from British heritage breeds. 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. Our cheese is sourced from Paxton & Whitfield. We work closely with trusted suppliers who source seasonal produce from British producers. We use Baillies Coffee, an ethical and sustainable roastery from Belfast, Northern Ireland. 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.