

# THE KENSINGTON

LONDON

## DRAWING ROOM

### SMALL PLATES & SALADS

- British Burrata, *autumn squash, pomegranate, rocket & pine nuts* V £17  
Superfood Salad, *spinach, broccoli, edamame, chia, sesame & chilli* VE £17  
Caesar Salad, *croutons, Parmesan, anchovy dressing, soft boiled St. Ewe's* £15  
Tuscan Artichoke Salad, *chickpeas, red onion, Datterini tomatoes, basil & herb vinaigrette* V £19  
Chimichurri Steak Salad, *heritage tomatoes, shallot & vinaigrette* £22  
Endive Salad, *Stilton, apple, walnuts & wholegrain mustard dressing* V £16  
*Add: grilled chicken £8 | avocado £4 | trio of tiger prawns £10*  
Soup of the day V £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* £55  
Tiger Prawns, *samphire, harissa & lime* £18/£28  
Scottish Pan-fried Salmon, *lemon & herb butter, garlic kale* £31  
Cornish Dry Aged Beef Burger, *club sauce & cave-aged Cheddar* £23  
*Add: crispy bacon £3 | fried egg £3*  
Chicken Milanese, *rocket & Parmesan salad* £28

### SIDES £6

- Fries VE | Chunky Chips VE | Sweet Potato Fries VE  
Honey & Mustard Kale V  
Tenderstem Broccoli, *harissa & lemon zest* VE  
Sautéed Wild Mushrooms & Tarragon V  
Roasted New Potatoes, *Parmesan & herbs* V  
Baby Gem Salad & Heritage Tomato VE  
Spinach: *steamed* VE | *buttered* V | *olive oil* VE

### DESSERTS £12

- Vanilla Crème Brûlée, *roast cinnamon apple* V  
Pavlova, *honey cream & caramelised plums* V  
Selection of Homemade Ice Creams & Sorbets V

*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.*