

# THE KENSINGTON

THE DOYLE COLLECTION • LONDON

## SET LUNCH MENU

Two Courses £30 | Three Courses £36

### STARTERS

Roasted Pumpkin Salad **V**

*Rocket, feta, almonds, pomegranate, citrus dressing*

Copper Maran Heritage Eggs

*Jerusalem artichoke purée, parma ham, winter leafs*

Soup of the Day **VE**

### MAINS

Beetroot Gnocchi **V**

*Sage, blue cheese, walnuts*

Duck Leg Confit

*Puy lentils, onions*

Pan-Seared Cod Fillet

*White wine, tomato & basil sauce*

### DESSERTS

OVO **V**

*Plum & grape, white chocolate egg*

*Created in collaboration with Cirque du Soleil*

Poached Pear **VE GF**

*Vegan vanilla ice cream, red wine sauce*

Selection of Ice Creams & Sorbets **V**

Paxton & Whitfield Cheese Board **V** | £6 supplement

*Spiced chutney & crackers*

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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.*