

IN-ROOM DINING MENU

THE KENSINGTON

THE DOYLE COLLECTION

ROOM SERVICE

12pm - 5am

STARTERS & SANDWICHES

- British Burrata, *heritage tomatos, pesto, focaccia crostini* V £17
Town House Caesar Salad, *anchovies, Grana Padano, eggs, croutons* £18
Add: chicken £10 | prawns £10 | avocado £4
Roasted Tomato Soup, *grilled cheese* V £20
Crushed Avocado, *sourdough toast, feta cheese, poached eggs* V £16
Cornish Dry-Aged Beef Burger, *club sauce, cave-aged Cheddar, fries* £23
Add: crispy bacon £3 | fried egg £3
Ciabatta Steak Sandwich, *caramelised onions, Stilton* £20
Classic Club Sandwich £20

MAINS

- Tagliatelle Pomodoro, *with Burrata* £16 | *with chicken* £18 | *with ragu Bolognese* £22
Chicken Tikka Masala, *saffron rice, papadam, mango chutney* £29
Aubrey Allen Sirloin Steak, *french fries, bearnaise or peppercorn sauce* £42
Chicken Milanese, *rocket, capers, Grana Padano* £28

SIDES £6.5

- Fries VE
Mashed potato V
Sautéed Tenderstem Broccoli, *chilli flakes, Maldon salt* VE

DESSERT £12

- Vanilla Crème Brûlée, *glazed plum* V £12
Chocolate Fondant, *orange, caramel, vanilla ice cream* V £12
Paxton & Whitfield Cheese Selection V £16
oat crackers, homemade apricot chutney
Freshly Sliced Seasonal Fruits V £12

WINE LIST

24 hours

SPARKLING WINE & CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Rathfinny Classic Cuvée, 2018, <i>East Sussex, England</i>	£16	£85
Rathfinny Rosé, 2018, <i>East Sussex, England</i>	£18	£95
Charles Heidsieck, Brut Réserve, NV, <i>Champagne, France</i>	£20	£105
Charles Heidsieck, Rosé Réserve, NV, <i>Champagne, France</i>	£29	£145
Mirabeau “La Folie”, NV, <i>Côtes de Provence, France</i>	£12	£55
Sparkling Rosé, “Eins Zwei Zero”, Leitz, <i>Rheinhessen, Germany</i>	£8	£35
Charles Heidsieck Brut Millésimé, 2013		£225
Charles Heidsieck, Blanc des Millénaires, 2014		£260

WHITE WINE

Marsanne/Viognier, Chemin de la Serre, Pays d’Oc, <i>Languedoc, France</i>	£11	£42
Loureiro/Alvarinho, Azevedo, <i>Vinho Verde, Portugal</i>	£12	£44
Vermentino di Gallura, Terre E Mare, Unmareddevino, <i>Sardinia, Italy</i>	£13	£55
Bacchus, London Cru Urban Winery, <i>London, England</i>	£14	£62
Sauvignon Blanc, Greywacke, <i>Marlborough, New Zealand</i>	£15	£67
Pouilly-Fuissé, Domaine Jean-Pierre Séve “Terroir”, <i>Burgundy, France</i>	£18	£78
Chenin Blanc, “Old Vines”, Mullineux, <i>Swartland</i>	£20	£85

ROSÉ WINE

Mirabeau, “Pure”, <i>Côtes de Provence, France</i>	£14	£65
Mirabeau, “Etoile”, <i>Côtes de Provence, France</i>	£18	£80

RED WINE

Sangiovese, Armigero Riserva, <i>Emilia Romagna, Italy</i>	£11	£42
Malbec, Durigutti, <i>Mendoza, Argentina</i>	£12	£50
Beaujolais-Villages, Dominique Morel, <i>Mendoza, Beaujolais</i>	£13	£52
Château du Moulin Rouge, Haut-Médoc, <i>Médoc, France</i>	£14	£56
Rioja Reserva, “Coto de Imaz”, El Coto, <i>Rioja, Spain</i>	£14	£60
Shiraz, “Jester”, Mitolo, <i>McLaren Vale, Australia</i>	£16	£62
Châteauneuf-du-Pape, Les Galets de la Berthaud, <i>Rhône Valley, France</i>	£20	£95

SWEET WINE

Sauternes, “DV”, Château Doisy-Védrines, <i>Bordeaux, France</i>	£14	£45
10-Year Tawny Port, Quinta da Silveira, <i>Douro, Portugal</i>	£14	£105
Vin Santo, Isole e Olena, 2009, <i>Tuscany, Italy</i>	£32	£95

SOFT DRINKS

24 hours



SOFT DRINKS

Coca Cola	£5
Diet Coke	£5
Coke Zero	£5
London Essence Lemonade	£5
London Essence Tonic	£5
London Essence Ginger Ale	£5
London Essence Ginger Beer	£5
London Essence Soda Water	£5
London Essence Jasmine & Peach Soda	£5
London Essence Grapefruit Soda	£5

JUICES

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

MINERAL WATER

Kensington Filtered Water, <i>Still</i>	£7
Kensington Filtered Water, <i>Sparkling</i>	£7

V Vegetarian | VE Vegan

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. Every order is subject to a £5 tray charge. 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.