

THE KENSINGTON

LONDON

SET LUNCH MENU

Two courses £30 | Three courses £35

STARTERS

Beef Carpaccio

rocket, Grana Padano

Chapel & Swan Smoked Salmon

crème fraîche, lemon, homemade Guinness bread

Soup of the Day **V**

MAINS

Spring Risotto **V**

asparagus, pea, Grana Padano

Scottish Pan-Fried Salmon

asparagus, lemon, béarnaise

Steak Frites

béarnaise, house salad

DESSERTS

Coconut Panna Cotta **VE**

pineapple salsa

Vanilla Crème Brûlée

poached rhubarb

Paxton & Whitfield Cheese Selection | £4 supplement **V**

oat crackers, homemade apricot chutney

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 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 Bailies 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.