

THE KENSINGTON

LONDON

DRAWING ROOM

SMALL PLATES & SALADS

British Burrata, *heritage tomato, pesto, focaccia crostini* £17

Superfood Salad, *spinach, broccoli, edamame, chia, sesame, chilli* £18.5 **VE**

Endive Salad, *Stilton, apple, walnut, wholegrain mustard* £17.5

Caesar Salad, *anchovies, Grana Padano, St. Ewe's egg* £18

Add: grilled chicken £8 | avocado £4 | tiger prawns £10

SANDWICHES

Classic Club Sandwich £20

Chargrilled Sirloin Ciabatta, *caramelised onions, rocket, Stilton* £20

Dressed Dorset Crab Brioche, *mayonnaise, cucumber* £22

MAINS

Chicken Milanese, *rocket, capers, Grana Padano* £28

Scottish Pan-Fried Salmon, *asparagus, lemon, béarnaise* £31

Cornish Dry-Aged Beef Burger, *club sauce, cave-aged Cheddar, fries* £23

Add: crispy bacon £3 | fried egg £3

SIDES £6.5

Fries **VE** | Chunky Chips **VE** | Sweet Potato Fries **VE**

Roasted Courgette, *with pesto* **VE**

Sautéed Green Beans, *with shallots* **VE**

Honey & Rosemary Roasted Carrots **V**

Sautéed Tenderstem Broccoli **VE**

Baby Gem & Heritage Tomato Salad **VE**

Spinach: *steamed* **VE** | *buttered* **V** | *olive oil* **VE**

DESSERTS £12

Herefordshire English Strawberries, *with pouring cream* **V**

Coconut Panna Cotta, *pineapple salsa* **VE**

Compressed Watermelon, *mint, raspberry sorbet* **VE**

Vanilla Crème Brûlée, *strawberries* **V**

Chocolate Fondant, *cherry compôte, vanilla ice-cream* **V**

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 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.