

SOFT DRINKS

24 hours

SOFT DRINKS

Coca Cola	£5
Diet Coke	£5
FeverTree Lemonade	£5
London Essence Tonic	£5
London Essence Ginger Ale	£5
London Essence Ginger Beer	£5
London Essence Soda Water	£5
London Essence Grapefruit Rosemary Tonic	£5
London Essence Pomelo Pink Pepper Tonic	£5
<i>Ask the server for additional tonic & soda flavours</i>	
Raspberry Kombucha	£7

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

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.

THE KENSINGTON

LONDON

IN-ROOM DINING MENU

ROOM SERVICE

12pm-10pm

All the items with * are available in the
Night Room Service menu, everyday from 10pm.

SMALL PLATES & SALADS

*Chapel & Swan Smoked Salmon, *crème fraîche*, lemon, homemade Guinness bread £18

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

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

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

*Soup of the day £11 V

SANDWICHES

*Classic Club Sandwich £20

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

MAINS

*Spring Risotto, *asparagus*, pea, *Grana Padano* £28 V

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

Grass-Fed Black Angus Steak,

Béarnaise or *peppercorn sauce* *caramelised onion*, fries

8oz Sirloin £42 | 6oz Fillet £45

*SIDES £6.5

Fries VE | Chunky Chips VE | Sweet Potato Fries VE

Roasted Courgette, *pesto* VE

Sautéed Green Beans, *shallots* VE

Honey & Rosemary Roasted Carrots V

Sautéed Tenderstem Broccoli V

Baby Gem & Heritage Tomato VE

Spinach: steamed VE | buttered V | olive oil VE

DESSERT £12

Herefordshire English Strawberries & 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 V | £4 supplement
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. Every order is subject to a £4 tray charge. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Allergens on reverse

WINE LIST

24 hours

SPARKLING WINE AND CHAMPAGNE

	Glass	Bottle
Rathfinny Classic Cuvée, 2018, <i>East Sussex, England</i>	£18	£80
Rathfinny Rosé, 2018, <i>East Sussex, England</i>	£18	£90
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	£30
Charles Heidsieck Brut Millésimé, 2013		£225
Charles Heidsieck, Blanc des Millénaires, 2014		£375

WHITE WINE

	Glass
Marsanne/Viognier, Chemin de la Serre, Pays d'Oc, <i>Languedoc, France</i>	£11
Loureiro/Alvarinho, Azevedo, <i>Vinho Verde, Portugal</i>	£12
Sauvignon Blanc, Greywacke, <i>Marlborough, New Zealand</i>	£14
Bacchus, London Cru Urban Winery, <i>London, England</i>	£16
Pouilly-Fuissé, Domaine Jean-Pierre Séve "Terroir", <i>Burgundy, France</i>	£18
Sauvignon Blanc, Conte della Vipera, Castello della Sala, <i>Umbria, Italy</i>	£20
Chardonnay, Pietrabbianca, Tenuta Bocco di Lupo, <i>Puglia, Italy</i>	£20

ROSÉ WINE

	Glass
Mirabeau, "Pure", <i>Côtes de Provence, France</i>	£14
Mirabeau, "Etoile", <i>Côtes de Provence, France</i>	£18

RED WINE

	Glass
Sangiovese, Armigero Riserva, <i>Emilia Romagna, Italy</i>	£11
Malbec, Durigutti, <i>Mendoza, Argentina</i>	£12
Xinomavro, Thymiopoulos, <i>Macedonia, Greece</i>	£12
Rioja Reserva, "Coto de Imaz", El Coto, <i>Rioja, Spain</i>	£14
Chianti Classico, Pèppoli, Marchese Antinori, <i>Tuscany, Italy</i>	£16
Pinot Noir, London Cru Urban Winery, <i>London, England</i>	£18
Merlot, Cont'Ugo, Tenuta Guado al Tasso, Marchese Antinori, <i>Bolgheri, Tuscany, Italy</i>	£30

SWEET WINE

	Glass
Sauternes, "DV", Château Doisy-Védrines, <i>Bordeaux, France</i>	£14
10-Year Tawny Port, Quinta da Silveira, <i>Douro, Portugal</i>	£16