

THE KENSINGTON

LONDON

BRUNCH

Two courses £35 | Three courses £43

SERVED WITH A COCKTAIL OF YOUR CHOICE

Aperini, Aperol, strawberry purée, prosecco

Jasmine Americano, Campari, Regal Rouge vermouth, Jasmine & Peach soda

Sanguina, Sangiovese, orange, lemon, peach purée, lemonade

Sober Spritz, Lyre's Italian Orange, orange sherbet, Eins Zewi Zero Sparkling Rosé

The Kensington Bloody Mary, Belvedere vodka, homemade spice mix, tomato juice

STARTERS

Two per person

Wild Mushroom Arancini V

Padron Peppers, basil & garlic dip VE

Chapel & Swan Smoked Salmon, sesame seed bagel, cream cheese, rocket

The Kensington Granola, coconut yoghurt, homemade season compôte V

Crispy Tortillas, queso dip, tomato concassé, green chilli V

Açaí Bowl, agave, cocoa, banana VE

MAINS

St. Ewe's Scrambled Egg & Smoked Salmon £20

Buttermilk Pancakes, Aubrey Allen streaky bacon, apple syrup, seasonal berries, cream £19

Green Shakshuka, St. Ewe's egg, primavera, green chutney £18 V

Croque Madame, St. Ewe's egg, béchamel, smoked Kessler ham, homemade pickles £19

Crushed Avocado, sourdough toast, English feta, St. Ewe's egg, pine nut, sriracha tahini £19 V

Eggs Benedict | Royale | Florentine £20 V

St. Ewe's Omelette, Rosary goats' cheese, garden peas £18 V

DESSERTS

Coconut Mousse, passion fruit, mango V

Vanilla Crème Brûlée, glazed plum V

Plum & Red Delicious Apple Crumble, honeycomb 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.