
LUNCH MENU

Home-made bread *sourdough, soda*
bread, Guinness brown bread v/VE £2.50

Smoked almonds VE £3.50

Castelvetroano Giganti
green olives VE £4

STARTERS

Soup of the day v/VE £8
Tiger prawns *harissa aioli & lime* GF £16
Dorset crab on toast *watercress & apple* £13
Burrata *basil, salsa fresca, sour crisp*
& *Kalamata olives* v £14.50
Cauliflower soup *rarebit toast* £8
San Daniele ham *sweet pear,*
gorgonzola & hazelnuts £12.50

SALADS

Hot smoked trout salad *horseradish*
& *soft egg* GF £16
Caesar salad £13 *with chicken add* £4.50
Raw slaw of sprouts, *fennel, broccoli, pecan,*
clementine, maple vinaigrette GF VE £9
Spiced chickpea *feta & sweet*
potato salad GF v £12.50
Ruby salad *beetroot, orange, pomegranate, goat's curd*
& *seeded biscuits* v £11
Superfood salad GF v/VE £13 *with chicken or*
salmon add £4.50/£6.50

SIDES £5.50

Potatoes *fries, hand-cut chips or mash* GF v/VE
Braised red cabbage GF
Spinach *creamed, buttered or olive oil* GF v
Grilled winter squash *salsa verde* GF v
Gem heart *tomato & avocado salad* GF v

MAINS

Herb crusted lamb rack *buttered seasonal*
vegetables £28
Crispy confit duck *pressed rosemary potato &*
autumn kale £23.50
Organic salmon *herb butter & lemon* GF £23.50
Rigatoni *game ragu & walnut pesto* £18
Fish & chips *crushed peas, tartare sauce* GF £18.50
Whole Dover sole *on or off the bone,*
grilled or meunière GF £38
Kensington Club sandwich £16

FROM THE JOSPER GRILL

Kensington hamburger *bacon & cheese, pickles, French*
fries £18
Grilled corn-fed chicken breast *delica pumpkin pistou,*
sweet peppers & pesto dressing FR £19.50
Heritage rib eye steak 8oz £32
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese*
butter GF | *shallot butter* GF £1.50 each
Grass fed Hereford fillet steak 7oz GF £34
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese*
butter GF | *shallot butter* GF £1.50 each

Rocket & Parmesan salad GF v
Purple sprouting broccoli *Romesco sauce* VE
Endive blue cheese & walnut salad,
honey vinaigrette GF v

v Vegetarian | VE Vegan | GF Gluten free | v/VE Vegan upon request | FR Free range

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, 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. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

DINNER MENU

Home-made bread *sourdough, soda bread, Guinness brown bread* v/VE £2.50

Smoked almonds VE £3.50

Castelvetro Giganti
green olives VE £4

STARTERS

Soup of the day v/VE £8
Tiger prawns *harissa aioli & lime* GF £16
Burrata *basil, salsa fresca, sour crisp & Kalamata olives* v £14.50
San Daniele ham *sweet pear, gorgonzola & hazelnuts* £12.50
Cauliflower soup *rarebit toast* £8
Spinach & quail eggs tart *baby leaf salad* v £9.50
Dorset crab on toast *watercress & apple* v £13

MAINS

Herb crusted lamb rack *buttered seasonal vegetables* £28
Crispy confit duck *pressed rosemary potato & autumn kale* £23.50
Organic salmon *herb butter & lemon* GF £23.50
Butternut squash risotto *Gorgonzola & pine nuts* GF v £18
Massaman prawn curry *steamed Jasmine rice* £22
Rigatoni *game ragu & walnut pesto* £18
Fish & chips *crushed peas, tartare sauce* GF £18.50
Thai green curry *tofu, green beans & baby corn, steamed rice* VE £19
Whole Dover sole *on or off the bone, grilled or meunière* GF £38

SALADS

Hot smoked trout salad *horseradish & soft egg* GF £16
Watermelon *feta, mint & pumpkin seeds* GF v £8
Caesar salad £13 *with chicken add* £4.50
Spiced chickpea *feta & sweet potato salad* GF v £12.50
Warm salad of chargrilled artichoke *broad beans & shaved pecorino* v/VE £12.75
Ruby salad *beetroot, orange, pomegranate, goat's curd & seeded biscuits* v £11

FROM THE JOSPER GRILL

Kensington hamburger *bacon & cheese, pickles, French fries* £18
Grilled corn-fed chicken breast *delica pumpkin pistou, sweet peppers & pesto dressing* FR GF £19.50
Heritage rib eye steak 8oz GF £32
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese butter* GF | *shallot butter* GF £1.50 each
Grass fed Hereford fillet steak 7oz GF £34
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese butter* GF | *shallot butter* GF £1.50 each

SIDES £5.50

Potatoes *fries, hand-cut chips, or mash* GF v/VE
Braised red cabbage GF
Spinach *creamed, buttered or olive oil* GF v
Grilled winter squash *salsa verde* GF v
Gem heart *tomato & avocado salad* GF v

Rocket & Parmesan salad GF v
Purple sprouting broccoli *Romesco sauce* VE
Endive blue cheese & walnut salad
honey vinaigrette GF v

v Vegetarian | VE Vegan | GF Gluten free | v/VE Vegan upon request | FR Free range

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