London Landmarks

Afternoon Tea

at the Kensington Hotel
Location is an integral part of The Kensington’s success, nestled in the heart of one of London’s most desirable areas, so close to some of the city’s most famous landmarks.

Town House at The Kensington’s London Landmarks Afternoon Tea takes diners on a tour of the capital’s architectural feats and culinary traditions, with tributes to London’s most famed structures. Town House’s new skyline of scones, sandwiches and sweets pays homage to the capital’s iconic buildings, presented on a London Eye-inspired tea stand and showcasing some of the city’s architectural triumphs including The Gherkin, The Shard, the classic Red Telephone Box and Big Ben.

The entire menu is a celebration of London from its sweets, to its savouries and is complemented by an extensive tea selection, cocktails and Champagne.

#LondonLandmarksAfternoonTea
Afternoon Tea Cocktails

KENSINGTON CHAMPAGNE COCKTAIL
Champagne, Calvados, sugar cube, rhubarb bitters
14

BELLINI
Prosecco, peach purée, physalis
14

VA VO VOOM
Champagne, Stolichnaya Vanilla, pineapple juice, strawberry purée
14

MARTINIQUE MOJITO
Trois Rivière Rhum agricole blanc, lime, lemonade, mint
14
London Landmarks
Afternoon tea

SAVOURIES
Colston Bassett Stilton & broccoli quiche
Steak & London ale pie
Crab cake tartar sauce, caper

SANDWICHES
Campbells & Company smoked salmon
lovage pesto, cream cheese on brown bread
Coronation chicken on brown bread
Egg & cress bridge roll
Marinated cucumber
crème fraîche, pepper on white loaf

SWEETS
The Gherkin
White chocolate, dark chocolate ganache
The Shard
Carrot cake, milk chocolate
Red Telephone Box
Rhubarb mousse
Big Ben
Lemon curd tart

Fruit & Plain Scones
Heather Hills strawberry jam, clotted cream

£42 per person
All enjoyed with a selection of Rare Teas
add a glass of Champagne for £12.50

Some items of our menu may contain gluten, dairy, nuts, seeds & other allergens - for further details please ask your server. Our fish is responsibly caught from sustainable sources. A discretionary service charge of 12.5% will be added to your bill. Includes 20% VAT.
Gluten Free Afternoon Tea

SAVOURIES
Colston Bassett Stilton & broccoli quiche
Steak & London ale pie
Crab cake tartar sauce, caperberries

SANDWICHES
Campbells & Company smoked salmon
lovage pesto, cream cheese on brown bread
Coronation chicken on brown bread
Egg & cress bridge roll
Marinated cucumber
crème fraîche, pepper on white loaf

SWEETS
The Gherkin
White chocolate, dark Chocolate Ganache
The Shard
Carrot cake, milk chocolate
Red Telephone Box
Rhubarb mousse
Lemon tart

Gluten free scones
Heather Hills strawberry jam, clotted cream

£42 per person
All enjoyed with a selection of Rare Teas
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Choosing the correct teas is vital to delivering our popular Afternoon Tea. The Rare Tea Company is an independent tea company based in London. Founded in 2004 by Henrietta Lovell it sources and supplies the world’s best tea. Henrietta travels the world seeking out tea-gardens crafting the most delicious leaves, buying directly from the farmers. By sourcing direct from the farms, she is able to secure unique harvests and ensure that they are crafted using sustainable practices to benefit both the land and the people who live on it.

Some of their tea is very rare, with only a few kilos produced each year. Others can be grown on a larger scale. All of them are crafted by skilled men and women on independent farms, not industrially processed by large agri-businesses.
Black Tea

BLACK TEA is crafted to reveal the strongest and deepest flavors. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.

SINGLE ESTATE ENGLISH BREAKFAST
Satemwa Estate, Shire Highlands, Malawi
Hand-crafted black tea from a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolaty with the addition of milk.

EARL GREY
Satemwa Estate, Malawi and Reggio Calabria, Italy
Elegant black tea scented with pure Calabrian bergamot. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be served with or without milk, or a twist of lemon zest.

CLOUD TEA
LaKyrsiew Garden, Meghalaya, India
A fragrant black tea from the “Abode of Clouds” – high in the cloudy hills between Assam and Darjeeling. Light and floral as a Darjeeling with the rich caramel and malty notes you get from the best Assam. This harvest has exceptional notes of apricot. Best enjoyed without milk.
GREEN TEA has as many subtleties of flavour as the finest of wines. Great skill is required to unlock the flavours hidden in the tea leaf often using traditional methods passed down for thousands of years. The best are elegant and exquisite, worlds away from industrially made bitter brews. The handcrafting allows the sweet, fresh, green flavour of the leaves to be maintained.

**DRAGONWELL**
*Hangzhou, Zhejiang Province, China*

The most succulent and fragrant of green China Teas. Picked in the early Spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle notes of hazelnuts.

**GENMAICHA**
*Shizuoka, Japan*

Top grade Sencha with organic Japanese toasted brown rice. Unlike other Genmaicha, we use a superior Sencha grown in Shizuoka by Moriuchi san. Rich, vegetal notes of buttery asparagus, with a popcorn like aroma and flavour from the brown rice.
White Tea

WHITE TEA is the least processed of all teas. The young leaves and buds are all picked in spring and simply dried in the warm mountain sunshine. They share very delicate flavours and contain the highest level of antioxidants.

JASMINE SILVER TIP TEA
Fuding, Fujian Province, China
A delicate white tea crafted entirely from spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of only the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour.
HERBAL TEA is not strictly ‘tea’ because all tea comes from the leaves of camellia sinensis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavourings and are naturally caffeine-free.

**ENGLISH CHAMOMILE**
*Tregothnan Estate, Cornwall, UK*

Grown in a botanical garden on the Tregothnan Estate in Cornwall, these flowers are tenderly picked with delicate blossoms and long stems, which add hay flavours. The aroma is of English summer meadows. These chamomile flowers are extraordinarily sweet, pure and aromatic.

**WILD ROOIBOS**
*Cederberg Mountains, South Africa*

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of honey or maple syrup and a twist of lemon zest.

**MALAWI SPEARMINT**
*Satemwa Estate, Malawi*

The most elegant of mints, these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour.