THE KENSINGTON

£50 per person

STARTERS

Cauliflower soup *rarebit toast* V/VE Hot smoked trout salad *horseradish & soft egg* GF San Daniele ham *sweet pear, gorgonzola & hazelnuts*

MAINS

Butternut squash risotto Gorgonzola & pine nuts GF V Grilled corn-fed chicken breast delica pumpkin pistou, sweet peppers, pesto dressing FR Organic salmon grain mustard mash, grilled tenderstem broccoli

DESSERTS

Cru Virunga chocolate & clementine bombe v Classic apple tarte Tatin *Calvados & salted caramel v* Coconut rice pudding *tropical compote VE*

Petit-fours

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

Some menu items may contain nuts, seeds or other allergens, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs & unpasteurised cheese may increase your risk of foodborne illness.

THE KENSINGTON

£65 per person

STARTERS

Cauliflower soup *rarebit toast* V/VE Dorset crab on toast *watercress & apple* V Burrata *basil, salsa fresca, sour crisp & Kalamata olives* V

MAINS

Vegetarian Wellington *celeriac, balsamic glazed shallots* ∨ Fillet steak 8 oz *fries & watercress* GF Sauces: Béarnaise GF / Peppercorn GF / Blue cheese butter GF / Shallot butter GF Whole Dover sole on or off the bone, grilled or Meunière, grilled tenderstem broccoli GF

DESSERTS

Vanilla crème brûlée *poached rhubarb* GF Cru Virunga chocolate & clementine bombe v Golden pineapple *passionfruit & pomegranate* GF VE

Petit fours

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

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