

TOWN HOUSE

BRUNCH

Weekends 12pm - 4pm

Suffolk smoked salmon, scrambled St Ewes eggs & toasted granary £18.50

Smashed avocado, barrel aged feta & roasted vine tomatoes on sourdough V VE £16
Add a poached egg £3.50

Grilled tiger prawns with chilli & lime £19

Eggs Florentine V £12 / Benedict £13 / Royale £15.50
on toasted English muffin with hash browns

Maple glazed halloumi with spiced aubergine, crispy potatoes
and grilled sourdough VE £17

Buttermilk Pancakes with seasonal berries, maple syrup £12
Add streaky bacon £4.5

Buffalo milk burrata, Nutbourne Farm tomatoes, basil dressing
& toasted focaccia V £16.50

SALADS

The Kensington Caesar with rosemary croutons, parmesan & anchovy dressing £15
Superfood spring green salad with asparagus, edamame, chia, sesame & chilli VE £14.50
Lyonnaise salad with English asparagus, poached heritage egg & Dijon vinaigrette £14.50

Add: grilled chicken £8.50 / grilled tiger prawns £10 / avocado £4 / grilled halloumi £5.50

MAINS

Chicken Milanese with capers, rocket & parmesan £28

Pan-fried potato gnocchi with wild mushrooms, crispy kale & blue cheese V £18.50

Fillet of Scottish salmon with Evesham asparagus & hollandaise £26.50

Dry-aged beef burger with cave aged cheddar with crispy bacon, club sauce & fries £23

Black Angus Grass-fed 170g Fillet steak with choice of sauce and fries £43

Bearnaise or peppercorn sauce

Vegetarian and vegan menu available on request

SIDES

Potatoes: fries VE £6 / hand-cut chips VE £6

buttered new potatoes V £6

Gem heart salad with green
goddess dressing V £5.50

Steamed tenderstem broccoli,
olive oil & lemon VE £7.50

DESSERTS

Lillet Blanc, basil & white chocolate mousse with
Gariguetta strawberries VE £11

Warm cru virunga chocolate pudding with
honeycomb & sour cream V £11

Tropical choux buns with Kent mango,
passion fruit & coconut TUILE V £10.50

Classic crème brûlée
with shortbread biscuit V £11.50

Affogato with Five Farms Irish cream V £9

Paxton & Whitfield cheese selection with spiced
apricot chutney £17

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

* A £1 donation from our Burger will go to the Kensington + Chelsea Foundation who raise funds for local projects supporting disadvantaged and vulnerable people in our community. Some of our dishes contain allergens/ intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. 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 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.