

THE GREAT BRITISH SUMMER

At The Kensington Hotel

Get a taste of what's in store at The Kensington this summer with a Sensational New Afternoon Tea, English Sparkling Wine and Spectacular Cocktails inspired by the very best of British. From Centre Court hysteria at Wimbledon, idyllic explosions of colour at the Chelsea Flower Show to the finishing line at Ascot and the last night of The Proms, the anticipation of a sizzling summer is already in full swing here at The Kensington, with the Queen's Platinum Jubilee of course acting as the season's crowning glory.

These one-of-a-kind occasions deserve a one-of-a-kind celebration – to mark this year in true British style, we've teamed up with our friends at Rathfinny Wine Estate to bring you deliciously indulgent sweet treats perfectly paired with English sparkling wine. From a Classic Cuvée to the elegant Rosé Brut, you'll find a pour to adore and delicacies to sayour.



#SummerAtTheKensington





Afternoon Tea Cocktails

KENSINGTON SPARKLING COCKTAIL

Rathfinny Classic Cuvée Brut 2017, Calvados, Sugar Cube, Rhubarb Bitters

16

BELLINI

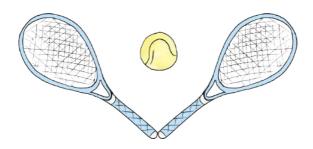
Rathfinny Classic Cuvée Brut 2017, Peach Purée, Physalis 16

VA VO VOOM

Rathfinny Classic Cuvée Brut 2017, Stolichnaya Vanilla, Pineapple Juice, Strawberry Purée 16

MARTINIQUE MOJITO

Trois Rivière Rhum Agricole Blanc, Lime, Lemonade, Mint 16



The Great British Summer Afternoon Tea

SAVOURIES

Colston Bassett Stilton & Broccoli Quiche

Steak & London Ale Pie

Mini Crab & Saffron Arancini with lemon aioli

SANDWICHES

Campbells & Company Smoked Salmon with lemon & chive cream cheese on brown bread
Coronation Chicken on brown bread
Egg & Cress Bridge Roll
Cumin & Apple Marinated Cucumber with Montebourg crème fraiche on white loaf



Perfectly paired with Rathfinny Classic Cuvée Brut 2017

SWEETS

Elderflower and Raspberry Rose Mousse Lavender Crème Mousseline Filled Macaroon Classic Victoria Sponge Strawberry Tart

Perfectly paired with Rathfinny Rosé Brut 2018

Fruit & Plain Scones

Heather Hills strawberry jam, clotted cream

 $\pounds 50$ per person All enjoyed with a selection of Rare Teas

Add a Rathfinny Pairing Experience for £30 per person, including a glass of Rathfinny Classic Cuvée 2017 and Rathfinny Rosé Brut 2018

We strive to source all of our fish and seafood from sustainable sources. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, 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.

A discretionary service charge of 12.5% will be added to your bill

Kensington Teas



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

GREENTEA 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 Infusions

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.

