

THE KENSINGTON

LONDON

DRAWING ROOM

12pm - 5pm

SMALL PLATES & SALADS

- Endive salad with Stilton, apple, walnut & wholegrain mustard (V) £14
- Caesar salad with dry cured bacon, rosemary croutons, Parmesan, anchovy dressing £15
- Superfood spinach salad with broccoli, edamame, chia, sesame & chilli (VE) £16
- Apulian buffalo burrata with chargrilled peppers, datterini tomatoes and capers (V) £16
- Chapel & Swan Suffolk smoked salmon, Oscietra caviar, buckwheat blinis, crème fraîche £17
- Soup du Jour £11

SANDWICHES

- Dorset crab, mayonnaise & cucumber brioche roll £22
- Classic Club sandwich £20
- Chargrilled sirloin ciabatta with caramelised onions, rocket and Stilton £20

MAINS

- Grilled or Meunière whole Dover Sole £46
- Chicken Milanese with capers, rocket & Parmesan £28
- Crafted Cornish dry beef burger, Club sauce and sesame brioche £23
- Add crispy bacon £3, Add mature cheddar £3, Add fried egg £3

Set Lunch

two course £28.5 three course £33

Starters:

Soup du Jour

- Apulian buffalo milk burrata with chargrilled peppers, datterini tomatoes and capers (V)
- Sea bass crudo with yuzu, honey & lotus root crisps

Mains:

- Fresh linguine with Atlantic prawns, chilli and lemon
- Autumn mushroom risotto with parmesan (V)
- Panko chicken with club sauce and fries

Desserts:

- Classic vanilla crème brûlée & shortbread
- Selection of ice-creams or sorbets

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request

*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, 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.