

THE KENSINGTON

LONDON

LUNCH

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

SIDES £6

- Fries (VE) / Chips (VE) / Sweet potato fries (VE)
Buttered heritage potatoes (V)
Spinach: steamed (VE) / buttered (V) / olive oil (VE)
Roasted cauliflower & salsa verde (VE)
Sautéed wild mushrooms (V)
Purple sprouting broccoli, chilli & lemon (VE)

SET LUNCH MENU

Two courses £28.50 | 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 | 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, 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.