

THE KENSINGTON

LONDON

DINNER

6pm - 9:30pm

Artisanal bread and salted English butter £4.5
Half-dozen Jersey rock oysters, shallot relish £24

TO START

Apulian buffalo milk burrata
with chargrilled peppers, datterini tomatoes and capers V£17
Grilled tiger prawns, *smoked garlic butter & samphire* (small 4 pcs £18/ large 7 pcs) £28
Chapel & Swan Suffolk smoked salmon, *Oscietra caviar, buckwheat blinis & crème fraîche* £18
Marinated Sea Bass crudo, *yuzu, honey and crispy lotus root* £17
Hand chopped Black Angus steak tartare *served with salt-cured egg yolk* £17
Soup du Jour £11

MAINS

Autumn mushroom risotto *with black truffle* V £26
Homemade linguine *with Dorset crab, chilli and lemon* £27
Grilled or Meunière whole Dover sole £46
Pan-fried Sea Bream, *brown shrimp, orange and beurre blanc* £24
Chicken Milanese *with rocket, capers and Parmesan salad* £28
Grilled Grass-fed Black Angus Fillet steak *with Café de Paris butter and fries* £39
Grilled Chateaubriand (to share), *confit tomatoes, sautéed mushroom, chunky chips and peppercorn sauce* £85

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)

DESSERTS £9

Classic vanilla crème brûlée & shortbread
Baked vanilla cheesecake with black figs & salted caramel
Sticky toffee pudding with Five Farms salted caramel sauce
Island chocolate fondant with vanilla ice-cream
Hazelnut Paris Brest with hot chocolate sauce

Paxton & Whitfield cheese board with oat crackers & Apricot chutney £17

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

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.