

THE KENSINGTON

LONDON

PRE-THEATRE MENU

Two courses £30 | Three courses £35

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*

Mushroom risotto *with Parmesan* V

Panko chicken *with club sauce and fries*

DESSERTS

Classic vanilla crème brûlée & shortbread

Selection of ice-creams or sorbets

CABINET OF CURIOSITIES

£16 per cocktail

The Seeker

*Bulleit Rye, Remy
Martin 1738, Tawny
port, sweet Vermouth,
Tiramisu foam*

Sakazuki Punch

*Lillet Rose, Winter
fruits liqueur, citrus,
egg white*

The Murmuring

*Tanqueray infused
lemongrass, Campari,
Amaretto, butterfly
pea cordial*

V Vegetarian | VE Vegan | GF Gluten free

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. 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.

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