

THE KENSINGTON

LONDON

ST VALENTINE'S DAY

£80 Per Person

Oysters with shallot vinegar £4 each

STARTERS

Yuzu salmon mosaic
with kiwi purée, mango gel and strawberries

Steak tagliata
with spinach purée and red wine jus

Burrata V
with yellow cherry tomatoes, asparagus, basil pesto and Parmesan

MAINS

Duck breast
with carrot purée, pomegranate, lamb's lettuce and sweet jus

Rainbow trout
with citrus and chive butter, green beans, bearnaise sauce

Black Angus grass-fed fillet steak
with pomme purée, baby carrots and truffle jus

DESSERTS

Ricotta cheesecake V
with raspberry compote and fresh raspberries

Crème brûlée V
with strawberries

Rice pudding trifle V

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. 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.

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