

THE KENSINGTON

LONDON

BRUNCH

Two courses £35 | Three courses £43

including your brunch cocktail

11am - 1:30pm

Enjoy a brunch cocktail while you decide:

Aperini, Jasmine Americano, Sanguina, Sober Spritz

STARTERS

Selection of Starters to share: select 3 for each party of 2

Pea, Mint & Basil Arancini **V**

Padron Peppers, *basil & garlic dip* **VE**

Sesame seed Bagel, *Chapel & Swan smoked salmon, cream cheese & rocket*

Homemade Granola, *coconut yoghurt & homemade seasonal compote* **V**

Crispy Tortillas, *queso dip, tomato concasse & green chilli* **V**

Grilled English Asparagus, *hollandaise* **V**

Viennoiserie Selection **V**

MAINS

St. Ewe Scrambled Eggs, *Chapel & Swan smoked salmon & granary toast*

Add: Perigord truffle £10

Buttermilk Pancakes, *crispy Aubrey Allen smoked bacon, English apple syrup, berries & whipped cream*

Green Shakshuka, *St Ewe eggs, prima vera & green chutney* **V**

Croque Madame, *St Ewe egg, homemade pickles* **V**

Crushed Avocado on Sourdough Toast, *English feta, St Ewe egg, pine nuts & sriracha tahini* **V**

Eggs Benedict | Royale | Florentine **V**

Kessler ham | *Chapel & Swan smoked salmon* | *spinach on toasted English muffin, hollandaise*

Spring Omelette, *asparagus, peas & Rosary goat's cheese* **V**

DESSERTS

Glazed Pear yoghurt *ice cream, gavottes & honey vinaigrette* **V**

Crème Brûlée, *poached rhubarb & shortbread* **V**

Selection of Homemade Ice Creams & Sorbets **V**

V Vegetarian | **VE** Vegan

*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 Jermy 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.*