

THE KENSINGTON

LONDON

SET LUNCH MENU

Two courses £30 | Three courses £35

STARTERS

Beef Carpaccio

Rocket & Parmesan salad, balsamic glaze

Chapel & Swan Smoked Salmon

Crème fraîche, capers & homemade Guinness bread

Gazpacho Soup V

Piquillo pepper & cucumber salsa

MAINS

Summer Squash Risotto V

Pine nuts, mascarpone & Pecorino shavings

Chicken and Spring Vegetable Spiedini

Citrus aioli & salad

Homemade Fettuccine

Crayfish, tomato & vodka broth, basil

DESSERTS £12

Crème Brûlée V

Strawberries & shortbread

Selection of Homemade Ice Creams & Sorbets V

V Vegetarian | VE Vegan

Some of our dishes may contain allergens/intolerances. Please consult your server for more details. Prices listed include VAT. A discretionary service charge of 12.5% will be added to your bill. Our beef is matured on the bone for a minimum of 30 days and sourced from British heritage breeds. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan. Our cheese is sourced from Paxton & Whitfield. We work closely with trusted suppliers who source seasonal produce from British producers. We use Bailies Coffee, an ethical and sustainable roastery from Belfast, Northern Ireland.