

THE KENSINGTON

LONDON

BREAKFAST MENU

Served daily

7am – 10:30am | Monday – Friday

7:30am – 11am | Saturday – Sunday

CONTINENTAL BREAKFAST £24

*Available from our buffet
Hot drinks and juices included*

A beautiful assortment of Viennoiserie including croissant au beurre, pain au chocolat and pain aux raisins. Served alongside a selection of cereals, cold meats, toast & preserves, yoghurts and fresh seasonal fruit.

KENSINGTON BREAKFAST £35

*Our classic continental breakfast buffet,
served with one dish of your choosing from the below:*

Eggs Benedict

English muffin, ham, poached eggs, hollandaise

Eggs Royale

*English muffin, smoked salmon, poached eggs,
hollandaise*

Eggs Florentine V

*English muffin, spinach, poached eggs,
hollandaise*

Create your own omelette GF

Ham, cheese, mushroom, tomato, spinach or onion

Two free range eggs V

*Cooked to your preference on sourdough or
wholegrain toast*

Chapel & Swan smoked salmon

Scrambled eggs, wholegrain toast

Full English Breakfast

*Two free range eggs cooked to your preference
Served with bacon, sausage, black pudding,
mushroom, tomato, potato scone*

Vegetarian Full English Breakfast V

*Two free range eggs cooked to your preference
Served with vegetarian sausage, mushroom, tomato,
avocado, spinach, potato scone*

Porridge

*Organic oats, banana, nuts, honey V/VE
(Made with a choice of milk, water, soya milk,
almond milk or oat milk)*

Avocado on sourdough toast VE

*Chilli flakes, grilled tomatoes
Add a poached egg*

Pancakes

*Seasonal berries, maple syrup
Add streaky bacon*

Truffle Scrambled Eggs V

*Shaved Wiltshire truffle, toasted brioche
£8 supplement*

SIDES

*Baked beans, avocado, spinach, bacon, mushroom,
tomato, black pudding, potato scone, sausage,
smoked salmon*

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. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, 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. We use Bailies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality.