

THE KENSINGTON

DOYLE COLLECTION · LONDON

BRUNCH

Two courses £35 | Three courses £43

11am - 1:30pm

Including your brunch cocktail :

COTIGNAC, *Mirabeau Dry Rosé Gin, grapefruit sherbet, citrus, pink grapefruit soda*
PROVENCE BREEZE, *Mirabeau Pure Provence Rosé, St Germain elderflower liqueur, lime cordial, Mirabeau 'La Folie' Sparkling Rosé*

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**

Açaí Berries, *agave, cocoa & bananas* **VE**

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*

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, *peas & Rosary goat's cheese* **V**

DESSERTS

Pineapple & Passion Fruit Salad, *pineapple chips & sorbet* **V**

Crème Brûlée, *strawberries & shortbread* **V**

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

YOLKE
LONDON

— MAISON —
MIRABEAU

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. 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. Exclusive Yolke Print #ForTheLoveOfPrint.