THE KENSINGTON

LONDON

DESSERTS

£12

 $\begin{tabular}{ll} Crème Brûlée V \\ Strawberries \& shortbread \end{tabular}$

Summer Berries Pavlova V Whipped Montebourg cream

Island Dark Chocolate & Honeycomb Fondant V $Vanilla\ ice\ cream$

 $Roasted \ Apricot \ V \\ Lavender \ mascarpone \ cream \ \& \ apricot \ vin aigrette$

Pineapple & Passion Fruit Salad V Pineapple chips & sorbet

Herefordshire English Strawberries V Pouring cream & vanilla ice cream

Paxton & Whitfield Cheese Selection V

Out crackers & homemade apricot chutney | £4 supplement

SWEET WINE

100ml Bottle

Sauternes, Château Doisy-Védrines 'DV' 2016

£10 £45

Bordeaux, France

£14 £62

Tawny 10 Year Old, Quinta da Silveira Duoro, Portugal

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. 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.