

THE KENSINGTON

LONDON

ST VALENTINE'S DAY

£80 per person

Carlingford Oysters, *shallot vinegar* £4 each

STARTER

Yuzu-cured Salmon Gravlax, *dill Ricotta & Melba toast*

Sirloin Steak Tagliata, *spinach purée & red wine jus*

Buffalo Milk Burrata, *yellow cherry tomatoes,
asparagus, basil pesto & Parmesan* V

MAIN

Duck Breast, *carrot purée, pomegranate, lamb's lettuce
& sweet pomegranate jus*

Sea Trout, *citrus & chive butter, green beans & Béarnaise sauce*

English Wild Mushroom Risotto, *Parmesan & truffle*

Chateaubriand (to share) | £24 Supplement
Roasted tomatoes, freshly cut chips & peppercorn sauce

DESSERT

Ricotta Cheesecake, *raspberry compôte & fresh raspberries* V

Crème Brûlée, *strawberries & homemade shortbread* V

Rice Pudding Trifle V

Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.



THE KENSINGTON

LONDON

V Vegetarian | VE Vegan

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. Rare Tea Company is an independent company based in London.

Indulge in our exquisite collection of hand-sourced teas, curated by Henrietta Lovell. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.