

THE KENSINGTON

LONDON

EASTER SUNDAY

Two courses £42 | Three courses £47

*Served with our Easter Sunday cocktail
Colomba
Cotswolds Dry Gin, Ratafia, Italicus*

STARTERS

Chapel & Swan Smoked Salmon, *crème fraîche*, lemon,
homemade Guinness bread
British Burrata, *heritage tomato*, pesto, focaccia crostini **V**
Homemade St. Ewe Scotch Egg, *spiced apple chutney*

SUNDAY ROAST TO SHARE | *For Two*

Served with Yorkshire pudding, roast potatoes and all the trimmings

Corn-Fed Chicken Crown | *For Two*

Cornish Lamb Shank

Grass-Fed Sirloin of Beef

DESSERTS

Coconut Panna Cotta, *pineapple salsa* **VE**

Classic Tiramisu

Chocolate Egg, *marzipan carrot*, chocolate ice cream

Paxton & Whitfield Cheese Selection **£16 V**

oat crackers, homemade apricot chutney

*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.*

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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 Baily's 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.