

THE KENSINGTON

LONDON

FESTIVE BRUNCH MENU

£38 Two Courses | £45 Three Courses



SELECTION OF STARTERS TO SHARE

Pea, Mint & Basil Arancini **V**

Sesame Seed Bagel *with Chapel & Swan Smoked Salmon, cream cheese & rocket salad*

Irish Porridge *with coconut yoghurt & pineapple compote* **VE**

Crispy Tortillas *with cheese sauce, tomato concassé & green chilli* **V**

Açaí Bowl *with agave, cocoa & banana* **VE**

Viennoiserie **V**

MAINS

Scrambled St. Ewe Eggs *with Chapel & Swan Smoked Salmon*

Buttermilk Pancakes *with crispy bacon, redcurrant jam & berries*

Feta Hash *with red pepper & chickpeas* **V**

Waffles *with chocolate, orange & whipped cream* **V**

Avocado On Toast *with Feta, poached St. Ewe Eggs, pine nuts and Sriracha tahini* **V**

Egg Benedict | Royale | Florentine **V**

St. Ewe Eggs Omelette *with fried tomatoes & herbs* **V**

DESSERTS

English Plum Pudding *with Cognac custard* **V**

Crème Brûlée *with poached rhubarb and ginger shortbread* **V**

Ice-cream selection **V**

V Vegetarian | **VE** Vegan

Some of our dishes may contain allergens/intolerances. Please consult your server for more details. Prices listed include VAT. A discretionary service charge of 12.5% will be added to your bill. 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.