

# THE KENSINGTON

LONDON

## SET LUNCH MENU

Two courses £30 | Three courses £35  
*Add a glass of Champagne Charles Heidsieck for £15*

### STARTERS

Soup of the Day **V**

Beetroot Salad,  
*goats curd, truffled hazelnut pesto*

Duck Leg Croquettes  
*sriracha aioli*

### MAINS

Sea Bass Fillet **V**  
*seasonal chargrilled vegetables, beurre blanc*

Braised Ox Cheek  
*pomme purée, baby carrots*

Fresh Tagliatelle | £8 burrata  
*rustic pomodoro, basil oil*

### DESSERTS

Sticky Toffee Pudding **VE**  
*toffee sauce*

Crème Brûlée **V**  
*clementines, shortbread*

Paxton & Whitfield Cheese Selection **V** | £6 supplement  
*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 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.*