



AT THE KENSINGTON

BAR BITES

Pan Con Tomate VE <i>add anchovies or Parma ham £4</i>	£13
Padron Peppers, <i>lemon zest, Maldon salt</i> VE	£9
Duck Confit Croquettes, <i>sriracha mayo</i>	£13
Selection of Charcuterie, <i>grissini, Gherkins</i>	£18
Chicken Katsu Sando, <i>iceberg, brioche, mayo</i>	£22
Beef Sliders, <i>aged Cheddar, homemade relish</i>	£21
Grilled Octopus, <i>new potatoes, chorizo</i>	£23
Truffle & Parmesan Fries V	£8
Paxton & Whitfield Cheese Selection <i>oat crackers, homemade apricot chutney</i>	£16

*The K Bar food menu is served from 15:00-22:30 daily.
Join us in Town House for our full à la carte menu.*

*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*

k BAR

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V Vegetarian | VE Vegan

Our curated K Bar menu reflects the essence of our restaurant offerings, showcasing the best of our A La Carte menu. 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 Baillies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality. 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.