

THE KENSINGTON

THE DOYLE COLLECTION • 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**

Spring Shoots Salad

whipped feta, beetroot, pickled red onions, candied pecans

Rose Harissa Roasted Carrots **VE**

carrot hummus, roasted pine nuts, pomegranate

MAINS

Pan-Seared Hake & Brown Shrimp

caper butter sauce, Kalamata olives, sundried cherry tomatoes

Slow Cooked Pork Belly

grilled spring onions, romesco sauce, jus

Pumpkin Gnocchi **VE**

roasted pumpkin purée, seeds

DESSERTS

Strawberry Pannacotta **VE**

strawberry coulis, crumble

Crème Brûlée **V**

clementines, shortbread

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

oat crackers, 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.