THE KENSINGTON

THE DOYLE COLLECTION · LONDON

BREAKFAST AT TOWN HOUSE

Bailies Coffee

Uncompromising coffee excellence from Belfast. Savour the rich flavours in every cup & join us in celebrating the art of coffee making.

Espresso | Cappuccino | Flat White Latte | Americano | Mocha

Juice Selection

Juice of the Day Freshly Squeezed Orange Grapefruit Apple

Rare Tea Loose Leaf

Indulge in our exquisite collection of hand sourced teas, curated by Henrietta Lovell.

Experience the true essence of Rare teas.

English Breakfast | Earl Grey

Green | Chamomile

TOWN HOUSE LIGHT BREAKFAST £32

Includes juice, hot beverages & your choice from the below:
Trealy Farm Charcuterie & Selection of Paxton & Whitfield British Cheeses

BAKERY

White or Brown Toast Sourdough & Homemade Guinness Bread Freshly Baked Selection of Pastries

FRUITS AND CEREALS

Bircher Muesli, *quince & sultana compote* V Seasonal Fruit VE

The Kensington Granola, coconut yoghurt, pineapple & vanilla compote V Açai Bowl, cocoa nibs, coconut flakes & berries VE

TOWN HOUSE COOKED BREAKFAST £40

Includes the Town House Light Breakfast & one dish of your choosing from the below:

The Kensington Full English
Eggs Benedict, Royale or Florentine
Pancakes, berries or streaky bacon, maple syrup
Avocado On Toast, feta, pine nuts, chilli, poached St. Ewe Egg $\, \mathbb{V} \,$ French Toast, Lyre's Amaretti, berries, Manuka honey $\, \mathbb{V} \,$ Porridge, Earl Grey prunes, goji berries $\, \mathbb{V} \,$ Omelette $\, \mathbb{V} \,$

Boiled St. Ewe Eggs with soldiers | Add Caviar £12 Scrambled St. Ewe Eggs & Chapel & Swan Smoked Salmon

V Vegetarian | VE Vegan

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. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst 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. 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

