

THE KENSINGTON

THE DOYLE COLLECTION • LONDON

DESSERTS

£12

Pistachio, Hazelnut & Milk Chocolate Gianduja Pyramid **V**

*Soft salted caramel, chai spiced ice cream,
pistachio streusel base, fresh blackberries*

Classic Crème Brûlée **V**

Winter berries, shortbread

Classic Dark Chocolate Fondant **V**

Spiced plum coulis, vanilla ice cream

Red Wine Poached Pear **VE GF**

Vegan vanilla ice cream, red wine sauce

Ice Cream & Sorbet Selection **V GF**

(Vegan ice cream available on request)

Seasonal Cheese Selection **V** | £4 supplement

Crackers, chutney, quince jelly, grapes

SWEET WINE

100ml Bottle

Sauternes, “DV”, Château Doisy-Védrines, 2019

£14 £45

Bordeaux, France

10-Year Tawny Port, Quinta da Silveira

£16 £105

Duoro, Portugal

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.

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[V Vegetarian](#) | [VE Vegan](#)

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 Bailies 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.

Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.