

THE KENSINGTON

THE DOYLE COLLECTION • LONDON

SET MENU

Two Courses £30 | Three Courses £36

STARTERS

Roasted Pumpkin Salad **V**

Rocket, feta, almonds, pomegranate, citrus dressing

Copper Maran Heritage Eggs

Jerusalem artichoke purée, parma ham, winter leafs

Soup of the Day **VE**

MAINS

Beetroot Gnocchi **V**

Sage, blue cheese, walnuts

Duck Leg Confit

Puy lentils, onions

Pan-Seared Cod Fillet

White wine, tomato & basil sauce

DESSERTS

OVO **V**

Plum & grape, white chocolate egg

Created in collaboration with Cirque du Soleil

Poached Pear **VE GF**

Vegan vanilla ice cream, red wine sauce

Selection of Ice Creams & Sorbets **V**

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

Spiced chutney & crackers

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V Vegetarian | VE Vegan

Some of our dishes may contain allergens/intolerances. Please consult your server for more details.

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.

Prices listed include VAT. A discretionary service charge of 12.5% will be added to your bill