DINNER

5PM - 10PM

TOWN HOUSE

RESTAURANT & BAR

FOR THE TABLE

Nocellara Olives £3

The Townhouse Bread Basket £4

Baked Baron Bigod £10

Aubergine & Feta Dip £7

SET MENU

Two course £28 | Three course £32
Available 5 - 7pm daily

Beetroot Carpaccio V
Rocket, pistachio, cheese mousse

Steak Frites 6oz / 170g

OR

Butternut Squash Gnocchi V
Squash purée, sage, pumpkin seeds

Chocolate Éclair V

FIRST COURSE

Chapel & Swan Smoked Salmon £22
Guinness bread, lemon seaweed butter, caper berries

Cornish Lobster Cocktail £28
Apple, avocado, baby gem lettuce, Marie Rose sauce

Handdived Scottish Scallop £12 each
Cauliflower, golden raisin

Beef Carpaccio £19
Horseradish, rocket, parmesan, olive oil

Puglia Burrata £17
Tomato, vanilla, basil, peas

Classic Caesar Salad £19
Parmesan, egg, croutons, anchovies

Soup of the Day £12

MAIN COURSE

Chicken Milanese £30
Rocket, bocconcini, tomato

Pan Seared Duck Breast £35
Delicia pumpkin, kumquat

Pan Fried Cod £38
White bean casserole

THE KENSINGTON SEASONAL PIE

Beef & Guinness £30
Slow cooked short rib, mashed potato

Catch of the Day Market Price
Sea herbs

Wild Mushroom Risotto V £27
Confit egg yolk, Parmesan
Add black truffle £10

Butternut Squash Gnocchi V £25
Squash purée, sage, pumpkin seeds

FROM THE GRILL

Grass fed British beef, locally sourced by Aubrey Allen

Fillet Steak 6oz / 170g £47
Confit shallots

Ribeye Steak 10oz / 290g £50
Confit shallots

SHARING SPECIAL

Côte de Boeuf
33oz / 950g £110
Confit shallots & sauces

Cornish Dover Sole £60
Lemon & caper sauce

Grilled Cornish Lobster £40/£71
Caviar beurre blanc

Sauces £3: *Bearnaise* | *Peppercorn* | *Chimmichurri*

SIDES £7

Fries | Mash Potatoes | Roasted Ratte Potatoes | Tenderstem Broccoli | Creamed Spinach | Green Salad

COCKTAILS

Dingle Negroni £19

K Bar Martini £19

Old Fashioned £19

Spicy Margarita £19

WINE BY THE GLASS

WHITE

125ml | Bottle

Marsanne/Viognier, Chemin de la Serre £11/£42
Pays d'Oc, France

Loureiro, Azevedo Vinho Verde £12/£24
Portugal

Picpoul du Pinet, Belardent £13/£52
Languedoc, France

Sauvignon Blanc, Greywacke £16/£67
Marlborough, New Zealand

Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' £19/£90
Burgundy, France

RED

125ml | Bottle

Sangiovese, Armigero Riserva £11/£42
Emilia Romagna, Italy

Malbec, Durigutti £12/£50
Mendoza, Argentina

Beaujolais-Villages, Dominique Morel £13/£55
Beaujolais, France

Château du Moulin Rouge, Haut-Médoc £14/£56
Médoc, France

Rioja Reserva, "Coto de Imaz", El Coto £15/£60
Rioja, Spain

Pinot Noir, La Coste de Los Andes £18/£85
Mendoza, Argentina

CHAMPAGNE/SPARKLING

125ml | Bottle

Charles Heidsieck, Brut Réserve, NV, *Champagne, France* £20/£105

Charles Heidsieck, Rosé Réserve, NV, *Champagne, France* £29/£145

Nyetimber, Classic Cuvée, NV, *West Sussex, England* £18/£90

Nyetimber, Rosé, NV, *West Sussex, England* £20/£105

SOMMELIER SPOTLIGHT

WHITE

Albariño, Bodegas Gallegas 'Sentidiño' 2024, *Rias Baixas, Spain* £55

Sancerre, Millet-Roger 2024, *Loire Valley, France* £70

Meursault-Villages, Domaine Michelot 2022, *Burgundy, France* £150

RED

Crozes-Hermitage, Domaine Etienne Pochon 2019, *Rhône Valley, France* £65

Auxey-Duresses 'Village Rouge', Domain Pascal Prunier-Bonheur 2022, *Burgundy, France* £110

Château Langoa-Barton 2017
Saint Julien, Bordeaux, France £160

V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, supporting a true 'field to fork' approach All ingredients are carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.