TOWN HOUSE

RESTAURANT & BAR

FOR THE TABLE

Nocellara Olives £3

The Townhouse Bread Basket £4

Baked Baron Bigod £10

Aubergine & Feta Dip £7

SANDWICHES

The Kensington Club Sandwich £22
Chicken, bacon, egg, lettuce, tomato, French fries

Steak Ciabatta £22
Rocket, caramelised onion, roquefort, Dijon mustard, French fries

Croque Monsieur £19
Wiltshire ham, cheese, bechamel | fried egg £4

Roasted Vegetable Foccacia £17
Courgette, peppers, onion, basil pesto

SALADS & LIGHT BITES

Classic Caesar Salad £19
Parmesan, egg, anchovy, croutons
Add grilled chicken £10 | prawns £14 | tofu £8

Superfood Salad £20
Broccoli, kale, edamame, quinoa, chardonnay dressing
Add grilled chicken £10 | prawns £14 | tofu £8

Puglia Burrata £17
Tomato, vanilla, basil, peas

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

Soup of the Day £12

MAIN COURSE

Chicken Milanese £28
Rocket, bocconcini, tomato

Pan Seared Duck Breast £33
Delicia pumpkin, kumquat

Pan Fried Cod £36
White bean casserole

THE KENSINGTON SEASONAL PIE

Beef & Guinness £28
Slow cooked short rib, mashed potato

Catch of the Day Market Price
Sea herbs

Wild Mushroom Risotto V £25
Confit egg yolk, Parmesan
Add black truffle £10

Butternut Squash Gnocchi V £23
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

THE KENSINGTON BURGER £25

Caramelised onion, aged cheddar, Guinness ketchup, French fries

Dover Sole £58
Lemon & caper sauce

Fresh Scottish Lobster £38/£69
Caviar beurre blanc

Sauces £3: *Bearnaise | Peppercorn | Chimmichurri*

SIDES £7

Fries | Mashed 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

Gavi di Gavi, Terre Antiche,
Piedmont, Italy £49

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

Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' 2024, *Burgundy, France* £90

RED

Shiraz, S.C. Pannell 'Field Street' McLaren,
Vale, Australia £55

Saumur Champigny, Clotild Legrand 'Les Liziéres, *Loire, France* £58

Pinot Noir, Domaine de Montille 2022,
Burgundy, France £125

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.