

THE KENSINGTON

£50 per person

STARTERS

Burrata seasonal tomatoes, pesto & seeded crackers v

Soup of the day *sourdough bread* v/VE

Scottish smoked salmon *Guinness brown bread*

Black figs with San Daniele ham *gorgonzola piccante, walnuts & carta di musica* v/VE

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MAINS

Grilled sea bream *baby plum tomato, shrimp & toasted almonds*

Paillarde of chicken *artichokes, lemon, olives & Datterini tomatoes* FR

Butternut squash risotto *Gorgonzola & pine nuts* GF v/VE

Heritage rib eye steak 8oz GF

Sauces: Béarnaise GF / *Peppercorn* GF / *Blue cheese butter* GF / *Shallot butter* GF

Select 3 sides to be served family style for the table:

Potatoes *hand-cut chips or Charlotte* GF v/VE

Purple sprouting broccoli *Romesco sauce* VE

Spinach *olive oil* GF VE

Tomato *red onion & feta salad* GF v/VE

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DESSERTS

Selection of ice cream & sorbets v/VE

Classic crème brûlée *blackberries* GF v

Apple crumble pie *clotted cream* v

Selection of cheeses *quince jelly*

v Vegetarian | VE Vegan | GF Gluten free | v/VE Vegan upon request | FR Free range

Some menu items may contain nuts, seeds or other allergens, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs & unpasteurised cheese may increase your risk of foodborne illness.

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HOUSE