

THE KENSINGTON

£65 per person

STARTERS

Burrata *seasonal tomatoes, pesto & seeded crackers* v

Dorset crab on toast *watercress & apple* v

Spinach & quail eggs tart *baby leaf salad* v

Superfood salad *with chicken* GF

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MAINS

Rack of lamb *charred squash, peas & salsa verde*

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

Grilled Dover sole *herb butter* GF

Heritage rib eye steak 8 oz 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

Gem heart salad *Green Goddess dressing* GF

Spinach *olive oil* GF VE

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

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DESSERTS

Vanilla & hazelnut cheesecake *ruby plums* v

Dark chocolate fondant *mint ice cream* v

Classic crème brûlée *blackberries* GF

Selection of cheses *quince jelly*

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Tea, coffee & petit fours

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