
LUNCH MENU

Home-made bread *sourdough, soda*
bread, Guinness brown bread v/VE £2.50

Smoked almonds VE £3.50

Castelvetro Giganti
green olives VE £4

STARTERS

Soup of the day v/VE £8
Tiger prawns *harissa aioli & lime* GF £16
Dorset crab on toast *watercress & apple* £13
Burrata *basil, salsa fresca, sour crisp*
& *Kalamata olives* v £12.50
Cauliflower soup *rarebit toast* £8
San Daniele ham *sweet pear,*
gorgonzola & hazelnuts £12.50

SALADS

Hot smoked trout salad *horseradish*
& *soft egg* GF £16
Caesar salad £13 *with chicken add* £4.50
Raw slaw of sprouts, *fennel, broccoli, pecan,*
clementine, maple vinaigrette GF VE £9
Spiced chickpea *feta & sweet*
potato salad GF v £12.50
Ruby salad *beetroot, orange, pomegranate, goat's curd*
& *seeded biscuits* v £11
Superfood salad GF v/VE £13 *with chicken or*
salmon add £4.50/£6.50

SIDES £5

Potatoes *fries, hand-cut chips or mash* GF v/VE
Braised red cabbage GF
Spinach *creamed, buttered or olive oil* GF v
Grilled winter squash *salsa verde* GF v
Gem heart *tomato & avocado salad* GF v

MAINS

Herb crusted lamb rack *buttered seasonal*
vegetables £28
Crispy confit duck *pressed rosemary potato &*
autumn kale £20
Organic salmon *herb butter & lemon* GF £20
Rigatoni *game ragu & walnut pesto* £18
Fish & chips *crushed peas, tartare sauce* GF £18.50
Whole Dover sole *on or off the bone,*
grilled or meunière GF £37
Kensington Club sandwich £16

FROM THE JOSPER GRILL

Kensington hamburger *bacon & cheese, pickles, French*
fries £18
Grilled corn-fed chicken breast *delica pumpkin pistou,*
sweet peppers & pesto dressing FR £18
Heritage rib eye steak 8oz £32
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese*
butter GF | *shallot butter* GF £1.50 each
Grass fed Hereford fillet steak 7oz GF £31
Sauces: *Béarnaise* GF | *Peppercorn* GF | *Blue cheese*
butter GF | *shallot butter* GF £1.50 each

Rocket & Parmesan salad GF v
Purple sprouting broccoli *Romesco sauce* VE
Endive blue cheese & walnut salad,
honey vinaigrette GF v

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. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

DINNER MENU

Home-made bread *sourdough, soda bread, Guinness brown bread* v/VE £2.50

Smoked almonds VE £3.50

Castelvetro Giganti
green olives VE £4

STARTERS

Soup of the day v/VE £8

Tiger prawns *harissa aioli & lime* GF £16

Burrata *basil, salsa fresca, sour crisp*

& *Kalamata olives* v £12.50

San Daniele ham *sweet pear, gorgonzola & hazelnuts* £12.50

Cauliflower soup *rarebit toast* £8

Spinach & quail eggs tart *baby leaf salad* v £9.50

Dorset crab on toast *watercress & apple* v £13

SALADS

Hot smoked trout salad *horseradish & soft egg* GF £16

Watermelon *feta, mint & pumpkin seeds* GF v £8

Caesar salad £13 *with chicken add* £4.50

Spiced chickpea *feta & sweet potato salad* GF v £12.50

Warm salad of chargrilled artichoke *broad beans & shaved pecorino* v/VE £12.75

Ruby salad *beetroot, orange, pomegranate, goat's curd & seeded biscuits* v £11

SIDES £5

Potatoes *fries, hand-cut chips, or mash* GF v/VE

Braised red cabbage GF

Spinach *creamed, buttered or olive oil* GF v

Grilled winter squash *salsa verde* GF v

Gem heart *tomato & avocado salad* GF v

MAINS

Herb crusted lamb rack *buttered seasonal vegetables* £28

Crispy confit duck *pressed rosemary potato & autumn kale* £20

Organic salmon *herb butter & lemon* GF £20

Butternut squash risotto *Gorgonzola & pine nuts* GF v £18

Massaman prawn curry *steamed Jasmine rice* £22

Rigatoni *game ragu & walnut pesto* £18

Fish & chips *crushed peas, tartare sauce* GF £18.50

Thai green curry *tofu, green beans & baby corn, steamed rice* VE £19

Whole Dover sole *on or off the bone, grilled or meunière* GF £37

FROM THE JOSPER GRILL

Kensington hamburger *bacon & cheese, pickles, French fries* £18

Grilled corn-fed chicken breast *delica pumpkin pistou, sweet peppers & pesto dressing* FR GF £18

Heritage rib eye steak 8oz GF £32

Sauces: *Béarnaise* GF | *Peppercorn* GF |

Blue cheese butter GF | *shallot butter* GF £1.50 each

Grass fed Hereford fillet steak 7oz GF £31

Sauces: *Béarnaise* GF | *Peppercorn* GF |

Blue cheese butter GF | *shallot butter* GF £1.50 each

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

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