

## Dinner menu

### Cocktail of the week

Bellini 6.85  
(white peach purée and prosecco)

### To start

Marinated Lucques olives 2.50  
Truffled ham and cheese croquettes 3.00

### Set Menu

Lunch two courses 16.50 three courses 19.50

Dinner two courses 21.50 three courses 25.00

Smoked haddock chowder  
saffron and chives

Ballotine of Loch Duart salmon  
oyster vinaigrette and pickled vanilla cucumber

Wild wood pigeon 2.00 supplement  
black trompettes and turnip purée

Pan seared scallops 3.00 supplement  
celeriac purée, apple batons and Sauternes

Cod fish cakes  
parsley purée, tapenade and tomato vinaigrette

Chicken pressé  
crispy wings and pickled vegetables

Heritage beetroot salad  
goat's cheese, hazelnut and red wine vinaigrette

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Sea bream  
celeriac, Charlotte potatoes, truffled Bordelaise sauce and bone marrow

Sea trout  
watercress, Jerusalem artichokes and breakfast radishes

Balsamic glazed pork belly  
braised cabbage and apple purée

Pot roasted chicken  
étouffée of leeks, mash and black trompettes

Boston cut aged sirloin 4.00 supplement  
onions, spinach, pommes boulangères, red wine and shallot jus

Truffled cauliflower risotto  
mascarpone cheese

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Chocolate marquise  
mandarin sorbet and crème Anglaise

Rhubarb jelly and ice cream  
côteaux du Layon sabayon and almond financiers

Passion fruit cannellone  
parfait and vanilla pannacotta

Pineapple carpaccio  
coconut sorbet and Thai basil and Szechuan pepper syrup

Vanilla Bavarois  
poached pear, honeycomb and amaretto syrup

Toscana  
praline, vanilla ice cream and almond milk

Selection of cheese 2.00 supplement  
biscuits and homemade sultanas

### Sides

English spinach, green beans, mash 4.25

Mix leaf salad 3.00

Your bill will be left open for you to tip as you choose.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Prices include VAT at 17.5%.

Kensington Place complies with the hospitality industry's voluntary code of practice.