



## THE FISH SHOP at KENSINGTON PLACE

We are fortunate enough to source all of our fish from The Fish Shop who through careful choice of supplier, can guarantee the highest quality, be it delivered direct from the Cornish coast by the Bean family, or collected daily by Marcus from Billingsgate. Please find Fredrik's recommendations which will be prepared to your liking by our expert fishmongers Carlos, Ramiro, Allan & Horacio.

### OYSTERS & SHELLFISH

West Mersea rocks 2.00      West Mersea natives 3.00  
shallot vinegar, lemon, rye

#### Shellfish Platter

2 oysters, crab, prawns, brown shrimps, whelks, clams, winkles 19.50  
Half lobster, mayonnaise 16.50

Half pint of prawns, aioli 4.75      KP prawn cocktail 8.50  
Grilled giant king prawns, chilli & garlic 6.75 each      Paignton crab, sourdough 9.75

### STARTERS

#### Smoked Fish Platter

mackerel, salmon, anchovies, cod's roe, pickles & sourdough 12.50

Fish soup, rouille, croûtons & gruyère 6.50      Celeriac soup, stilton sablé 4.75  
Seared swordfish, sesame, soy & mirin 8.50      Cashel blue, beetroot, chicory & walnut salad 6.00  
Palace garden smoked salmon, capers,      Smoked Barbary duck, poached fig, hazelnuts 7.75  
horseradish cream 7.50      Guinea fowl terrine, sauce gribiche 5.75  
Mackerel escabeche, potato salad, olive 5.25      Foie gras parfait, port jelly, toasted brioche 8.50

### TODAY

Whole mackerel 9.75      Whole rainbow trout 14.00  
Whole Gilthead bream 19.50      Skate wing, 300g 17.50  
Monkfish tail, 180g 19.50, 250g 27.00      Whole Dover sole, 450g 34.00

### MARKET LIST

Roast, Grilled or Poached

Served on the bone when possible, one choice of vegetable and herb butter, hollandaise or sauce vierge

Roast fillet of sea bass,      2004 Chateau Talbot,  
herb gnocchi, brown shrimp velouté 17.00      St Julien, Bordeaux, France, 79.50

Niçoise salad,      2010 Pisano,  
tuna, anchovy, egg, olive 12.50      Torrontes, Uruguay, 32.00

### CLASSICS

KP fish pie 10.50  
Beer battered fish & chips, tartare sauce 14.00  
Moules marinière, pommes frites 12.50  
Salt cod & leek fishcake, duck egg, chive sauce 12.50  
Wild mushroom risotto, truffle oil 10.50  
Ragstone, celeriac & onion pithivier 11.50  
Confit salmon, crushed potatoes, salmon caviar 15.00  
Shellfish & saffron risotto 14.00

### MEAT & GAME

Braised suckling pig, wild mushrooms  
potato purée 15.50  
Roast red leg partridge,  
game chips, bread sauce (may contain shot) 17.00  
Confit duck leg, spinach  
garlic sausage & white bean cassoulet 17.00  
230g Hereford dry aged rib eye,  
pommes frites, sauce béarnaise 24.00

### SIDES

Triple cooked chips      Potato purée      New potatoes      Green beans      Curly kale      Leaf salad 3.50 each

### DESSERT

Lemon posset, shortbread 4.50      Vanilla crème brûlée, almond financier 4.75  
Floating island, praline, vanilla parfait 5.50      Selection of ice cream and sorbet 4.50  
Pear tart Tatin, crème fraîche 6.00 (please allow 20mins)      Apple & blackberry crumble, crème anglaise 5.50  
Sticky toffee pudding, clotted cream ice cream 5.50      Selection of British cheeses 8.50 or 2.75 each  
Chocolate brownie & caramel sundae 6.00