



The Kensington Wine Rooms
WEEKEND BRUNCH & LUNCH
Served Saturday & Sunday 11am-3pm

BRUNCH

Shakshuka, red onion, coriander served with toast	9
2 poached eggs on sourdough toast with hollandaise sauce	6
Add: Avocado, Pancetta or Salmon	8

SMALL PLATES

Jamon Iberico	10 / 15	Pimientos del padrón	5
Chorizo Iberico	6	Marcona almonds	4.5
British charcuterie selection	12	Sicilian green olives	3.5
Courgette & goat's cheese croquetas	8	Prawns & chorizo	8
Mackerel paté, toast	7	Duck rillettes	8
Wild mushroom & mozzarella arancini, aioli	8		

STARTERS

Soup of the Day	6
Artichoke, avocado & goat's cheese galette	8
<i>Bin 101 Ballon Blanc, Côtes-du-Rhône 2016 (Fr) 125ml £5</i>	
Chicken & leek terrine, red onion marmalade	8
<i>Bin 173 Filippi Garganega Soave DOC, Veneto 2016 (It) 125ml £7.1</i>	
Foie gras, fig chutney, toast	12
<i>Bin 114 Mann 'Furstentum' Gewurztraminer Grand Cru, Alsace 2014 (Fr) 125ml £11.1</i>	
Char-grilled calamari, octopus, tabouleh	8/16
<i>Bin 119 Delaporte 'Les Monts Damnés' Sancerre, Loire 2016 (Fr) 125ml £12.2</i>	
Air dried beef with rocket, shaved parmesan, truffle oil	8/16
<i>Bin 613 Cancedda O'Connell 'Garnacha not Guerra' Grenache, Sardinia 2016 (It) 125 ml £9.3</i>	

MAINS

Tempura cod and chips, minted mushy peas, tartare	14
<i>Bin 280 Hedges 'CMS' Sauvignon Blanc, Columbia Valley 2016 (US) 125ml £8.4</i>	
Black truffle & ricotta tortelloni, wild mushrooms, rocket	16
<i>Bin 612 Argiano Brunello di Montalcino Sangiovese, Tuscany 2013 (It) 125ml £13.3</i>	
Stuffed chicken breast, boulangère potatoes, mushroom & tarragon sauce	17
<i>Bin 600 Weingut J Beck Blaufränkisch Trocken, Burgenland 2015 (Au) 125ml £7</i>	
Norwegian 'Skrei' Cod, leek & fennel, cashews	17
<i>Bin 107 Garnier Petit-Chablis Chardonnay, Burgundy 2015 (Fr) 125ml £9.1</i>	
Seared tuna, asian slaw, shiitake mushrooms	19
<i>Bin 210 Gobelsburg 'Löss' Grüner Veltliner, Kamptal 2017 (Au) 125 ml £7.1</i>	
Rack of lamb, gratin, baby root veggies	21
<i>Bin 519 Heresztyn Gevrey-Chambertin 1er Cru, Burgundy 2009 (Fr) 125 ml £17.9</i>	

Onglet steak, hand-cut chips, watercress (200g)	18
Beef Fillet, hand cut chips, watercress (180g)	27
Côte de bœuf, sautéed potatoes (650g for 2 to share)	50
Steaks are served either with béarnaise, peppercorn sauce or Roquefort butter	
<i>Bin 505 Margaux du Château Margaux AC, Bordeaux 2013 (Fr) 125ml £14.8</i>	

Sides

Sautéed new potatoes	4	Hand-cut chips	4
Rocket & parmesan salad	4	Green beans	4
Tempura courgettes, aioli	5		

A discretionary service charge of 12.5% will be added to your bill