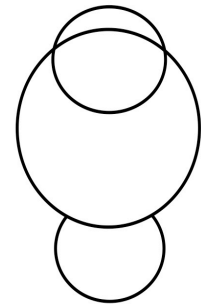


# The Kensington Wine Rooms

## LUNCH

### BAR SNACKS

Jamon Iberico	10 / 15
Pimientos del padrón	5
Chorizo Iberico	6
Sicilian green olives	3
Marcona almonds	4
British charcuterie selection	12
Ham & mozzarella croquetas	8
Wild mushroom & goat's cheese arancinis, aioli	8
Duck rillettes	8
Mackerel paté	7
Tapenade, toast	4



### STARTERS

Air dried beef carpaccio with rocket, shaved parmesan, truffle oil <i>Bin 508 Julien Sunier Gamay Fleurie AC Beaujolais 2015 (Fr) 125ml £10.8</i>	8/16
Caprese salad, confit tomato, burrata, basil purée <i>Bin 220 Dobogó 'Tokaji' Furmint Tokaji 2015 (Hg) 125ml £9.7</i>	9
Char-grilled calamari, octopus, tabbouleh, harissa mayonnaise <i>Bin 240 'Fist of Fancy' Chardonnay Swartland 2016 (RSA) 125ml £6.4</i>	8
Seared scallops, crispy pancetta, black pudding, minted mushy peas <i>Bin 112 Domaine A.Cailbourdin 'Les Cornets' Pouilly-Fumé Loire (Fr) 125ml £8</i>	11
Foie gras, fig jam, toast <i>Bin 201 Weingut Thörle Riesling Feinherb QbA Rheinhessen (Ger) 125 ml £7</i>	12

### £11 LUNCH SPECIAL (12 – 3pm weekdays)

Coq au vin  
Aubergine Bake  
Fish Pie

Onglet steak, hand-cut chips, watercress

### MAINS

Tempura Cod & chips, minted mushy peas, tartare <i>Bin 237 Silwervis 'Smiley' Chenin Blanc. Swartland (RSA) 125ml £6.80</i>	14
Burrata & black truffle tortolloni, cucumber, vegetables <i>Bin 680 Elemental Bob 'Cosmic Hand' Pinot Noir (RSA) 125ml £7.7</i>	16
Rump of lamb, gratin dauphinois, spinach, mint jus <i>Bin 673 Silwervis 'Terracura' Syrah Swartland (RSA) 125ml £12</i>	18
Sesame seared tuna, <b>shiitake mushroom salad, mooli radish, mango salsa</b> <i>Bin 173 Filippi Garganega Soave DOC Veneto 2015 (It) 125ml £7</i>	19
Filet steak, hand-cut-chips, watercress (200g)	27
Cote de boeuf, sautéed potatoes (650g for 2 to share) <i>Bin 505 Margaux du Château Margaux Cabernet Sauvignon Bordeaux 2012 (Fr) 125ml £14.8</i>	50

**Steaks are served with either béarnaise, peppercorn sauce or Roquefort butter**

### SIDES

Sautéed new potatoes	4	Hand-cut chips	4
Rocket Parmesan salad	4	Greens beans	4
Tempura courgette chips & aioli	5	Polenta Chips	5

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.

**Next Wine Class – December 2<sup>nd</sup> at 17h Wines for Christmas Tickets £30**

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