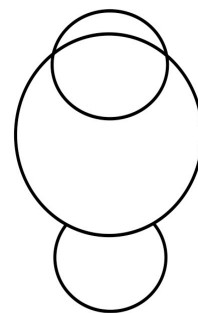


The Kensington Wine Rooms

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 & spinach croquetas	8
Wild mushroom & truffle arancinis, aioli	8



STARTERS

Soup of the day	7
<i>Bin 110 Soula 'Le Soula' Blend Cotes Catalanes Languedoc 2011 (Fr) 125ml £9.7</i>	
Heritage tomato, ginger, butternut squash, lime yoghurt, torn mint	7
<i>Bin 150 El Masroig Sola Fred' Macabeu Blend Montsant 2014 (Sp) 125ml £4.8</i>	
Charred asparagus, crisp duck egg, hollandaise truffle	8
<i>Bin 231 The Foundry Grenache Blanc Western Cape 2014 (RSA) 125ml £6.4</i>	
Char-grilled calamari, puy lentils, spicy red pepper coulis	8
<i>Bin 104 Domaine Boesch 'Grandes Lignes' Riesling Alsace 2014 (Fr) 125ml £7.5</i>	
Foie gras, onion chutney, brioche	12
<i>Bin 114 Domaine A. Mann 'Furstentum' Gewürztraminer Grand Cru Alsace 2012 (Fr) 125 ml £11</i>	
Scallops, cauliflower, boudin noir, peas	11
<i>Bin 280 Hedges Family 'CMS' Sauvignon Blanc Columbia Valley 2015 (US) 125ml £7.7</i>	

LUNCH SPECIAL (12 – 3 weekdays)

£10

Beer Battered Cod, Chips, Minted Peas, Tartar

Onglet steak, hand-cut chips, watercress salad, burnt shallot

Heritage tomato, ginger, butternut squash, grilled courgette, lime yoghurt, torn mint

Mussels and Chips

MAINS

Linguine Genovese, roasted squash, Parmesan, citrus pangrattato	16
<i>Bin 615 Olek Bondonio 'Rosso Giulietta' Langhe DOC Piedmont 2015 (It) 125ml £9.7</i>	
Rump of lamb, pistachio, crushed jersey royals, seasonal greens, redcurrant jus	20
<i>Bin 733 Cabrini Old Vine Malbec Mendoza 2013 (Arg) 125ml £7.7</i>	
Pan roasted breast of guinea fowl, pomme de terre fondante, petit pois à la française	19
<i>Bin 652 Broc Cellars Nero d'Avola Mendocino 2014 (US) 125ml £11.9</i>	
Pan seared sea bass, romanesco, Portobello mushroom purrée, shredded Hispila cabbage	19
<i>Bin 107 Garnier & Fils Chardonnay Petit Chablis AC Burgundy 2014 (Fr) 125ml £8</i>	
Fillet steak, hand-cut chips, watercress salad, burnt shallot (180g)	27
Cote de boeuf, sautéed potatoes (650g for 2 to share)	50
<i>Bin 501 Vincent Paris 'Les Côtes' Syrah St Joseph Northern Rhone 2015 125 ml £9</i>	

Steaks are served with either béarnaise or peppercorn sauce

SIDES

Sautéed new potatoes	Hand-cut chips	Purple Sprouting Broccoli
Watercress, cherry tomato, shallot	Seasonal greens	4

Tempura Courgette Chips & Aioli 5

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

Match it yourself? Buy a Winecard and sample any of our 40 wines by the glass.

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