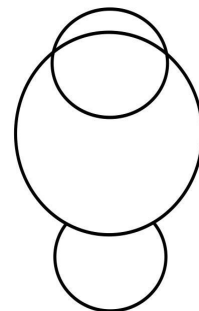


The Kensington Wine Rooms

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	8/16
<i>Bin 508 Julien Sunier Gamay Fleurie AC Beaujolais 2015 (Fr) 125ml £10.8</i>	
Caprese salad, confit tomato, burrata, basil purée	9
<i>Bin 170 Cave Mont Blanc Prié Blanc Vallée d'Aoste 2015 (It) 125ml £7.1</i>	
Charred asparagus, crispy egg, truffle hollandaise	8
<i>Bin 800 Sadie Family Vineyards 'Kokerboom' Sémillon Swartland 2013 (RSA) 125ml £10.8</i>	
Char-grilled calamari, octopus, tabbouleh, harissa mayonnaise	8
<i>Bin 110 Soula 'Le Soula' Blend Côtes Catalanes Languedoc 2012 (Fr) 125ml £10.6</i>	
Crab cake, wasabi yogurt	7
<i>Bin 212 Brundlmayer 'Terrassen' Riesling Kamptal 2015 (Au) 125 ml £7.7</i>	
Foie gras, fig jam, toast	12
<i>Bin 201 Weingut Thörle Riesling Feinherb QbA Rheinhessen 2016 (Ger) 125 ml £7</i>	

£11 LUNCH SPECIAL (12 – 3pm weekdays)

Tempura cod, chips, minted peas, tartare
 Onglet steak, hand-cut chips, watercress
 Herb stuffed chicken breast, sweet potato, wild mushroom sauce & carrot purée
 Greek salad, cucumber, cherry tomato, feta cheese

MAINS

Burrata & black truffle tortolloni, cucumber, vegetables	16
<i>Bin 654 Lompoc Wine Co. Pinot Noir Sta. Rita Hills 2014 (US) 125ml £11.3</i>	
Rump of lamb, gratin dauphinois, spinach, mint jus	18
<i>Bin 610 Trinchero Barbera D'Asti Superiore DOCG Piedmont 2012 (It) 125ml £8</i>	
Stone Bass, crushed new potatoes, beetroot & carrot purée	16
<i>Bin 204 Heymann-Löwenstein 'Von Blauem Schieffer' Mosel 2015 (Ger) 125ml £10.6</i>	
Sesame seared tuna, shiitake mushroom salad, mooli radish, mango salsa	19
<i>Bin 117 Collovray et Terrier Pouilly Fuissé Burgundy 2014 (Fr) 125ml £9.5</i>	
Filet steak, hand-cut-chips, watercress (200g)	27
Cote de boeuf, sautéed potatoes (650g for 2 to share)	50
<i>Bin 514 Y.Cuilleron Syrah 'Les Vignes d'à Côté' Rhône 2016 (Fr) 125 ml £6.6</i>	

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.

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