



LUNCH & DINNER MENU

PLATTER:

- local artisanal cheeses & meats served with preserved fig, onion marmalade & biscuits - cheese & meat; only cheese
- seasonal fruit platter

SANDWICH

- classic bacon, lettuce & tomato sandwich with a plum chili mayo on grilled ciabatta

WRAP

- roast chicken tossed in our secret aioli, wrapped in a soft tortilla wrap with lettuce & cucumber served with vegetable crisps on the side

PASTA

- grated zucchini, fresh mint and lemon zest tossed homemade pasta served with toasted pine nuts, topped with a lemon crème fraiche
- Mushroom ravioli served with sauteed Shimeji & portobello mushrooms and a burnt sage butter sauce, topped with grated parmesan

SALAD

- grilled citrus, pesto tossed bocconcini & roasted walnut rocket (arugula) salad with thinly sliced fennel bulb & fresh mint
- baby cos lettuce, shavings of grana Padano parmesan, soft boiled eggs & homemade sourdough croutons with our Caesar dressing – add – Chicken
- butter poached prawns & roasted grapes served with freshly tossed leaves & crispy parma ham

PLATE

- Posh prawn dumpling, original pork potsticker & coriander chicken dumplings served with our homemade soy dipping sauce

PIE

- A Kensington classic homemade chicken & thyme pie served with a side of green salad or chips

BURGER

- wagyu beef burger, sliced tomato, butter lettuce, kissing gherkins topped with mozzarella & black pepper brandy sauce served with thick cut fries

ICE CREAM

- decadent chocolate & sorbet of the day