

KENSINGTON PLACE

Restaurant & Bar

Green pea soup

ham hock and truffle tortellini 8.00

Salad of early spring vegetables

labne, pistachio nuts and crushed herbs 7.00

English asparagus

sauce vierge and soft herbs 9.50

Line caught mackerel

sweet shallot tart, tapenade and rocket 7.50

Cornish crab lasagna

piment d'Espelette, almond and onion crust 10.00

Escargots de Bourgogne

tomato fondue, persillade and rocket 7.50

Salmon gravadlax

moutarde au moût and rye bread 10.50

Pan seared foie gras

poached rhubarb, hazelnuts and yoghurt 12.50

Pressed rabbit terrine

prunes, figs and walnut vinaigrette 8.50

Oysters

served with condiments

Colchester natives oysters

six 11.50 twelve 22.00

Whole roasted Dover sole

clams, tomato, tarragon and Jersey royals 29.00

Pan-seared red mullet

braised beef, gnocchi, carrot & caper emulsion 16.50

Tronçon of halibut

English asparagus, wild mushrooms and Hollandaise sauce 29.50

Slow cooked cod

fennel rémoulade, piperade, squid and aioli 19.00

Bouillabaisse

bream, mullet, gurnard, mussels and clams 19.50

Suckling pork belly

artichoke barigoule, wild garlic and black trompettes 18.50

Cassoulet Toulousain

confit duck, Toulouse sausage, Tarbais beans and persillade 18.50

Aged beef skirt steak

artichoke purée, oxtail marmalade and bone marrow 16.50

Salt marsh lamb

flageolets, broad beans and watercress salad 19.50

Ricotta cappeletti

Swiss chard, golden raisins and pine nuts 14.50

Sides mash, spring greens, mesclun salad 3.00

Jersey royals 5.00