

Wine List

SPARKLING WINE

Vino Vispo, Enrico Bedin, Veneto, Italy, NV

A light Italian sparkling wine with ripe melon and pear flavours.

Crémant de Bourgogne Brut, Louis Picamelot, Burgundy, France

Extremely soft, creamy crémant with just the right balance between delicious citrus and pear fruit and delicious notes of fresh-baked bread and biscuits.

Spumante Rosé Extra Dry 'Adalina', Enrico Bedin, Veneto, Italy, NV

Bursting with fresh, ripe and a succulent raspberry flavour with a mouth-watering finish.

Laurent Perrier, Tours-sur-Marne, France, NV

A lively, fresh & elegant Champagne.

WHITE WINE

Catanga Blanco, Organic, Vino de la Tierra de Castilla, Spain, 2016

Crisp, light and aromatic with clean citrus and melon fruit and a dry, full finish.

Frunza Pinot Grigio, Romania, 2019

Classic Pinot Grigio flavours of fresh citrus and white stone fruits.

The War Horse Chenin Blanc, Stellenbosch, South Africa, 2016

Full of ripe apple and pear flavours with hints of tropical fruit that are rounded out by a crisp, refreshing finish.

Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2016

A real cult classic! Passion fruit, zesty lemon and elderflower flavours with a mouth-watering finish.

Muscadet Sèvre-et-Maine Sur Lie 'Les Roches Gaudinieres', Domaine Derame, Loire Valley, France 2017

Light bodied with fresh green apple, citrus fruit flavours and crisp acidity. Time on lees adds a gentle roundness and extra dimension to the wine.

Sancerre 'Les Blancs Palets', Domaine La Croix Canat, F.Tinel-Blondelet, Loire Valley, France 2017

classic Sancerre Sauvignon from one of the best producers in the Loire Valley - full of ripe citrus and green fruit complemented by the trademark flinty minerality.

ROSE WINE

Catanga Rosé, Organic, Vino de la Tierra de Castilla, Spain, 2016

An easy-drinking dry rosé, with notes of fresh wild berry, strawberry and spice. Crisp, clean finish.

Mon Rose de Montrose, Languedoc, France 2018

This light crisp wine has lovely undertones of fresh strawberry and amazing length.

RED WINE

Catanga Tinto Organic, Vino de la Tierra de Castilla, Spain, 2016

Well-balanced Tempranillo with fresh layers of wild red berries, dark spice and smooth tannins.

Rocca Sangiovese, Puglia, Italy, 2017

Lovely youthful but soft red with flavours of cherry, with a soft mouthfeel and well-balanced acidity on the palate.

Rhanleigh Cabernet Sauvignon, Roberson, South Africa, 2017

Packed with aromas of soft ripe blackberry fruit and an abundance of juicy plum flavours, combined with an excellent structure.

Lacrimus, Rioja, Italy, 2016

Classic style of Rioja with plums, cherries and an elegant oak character.

Montepulciano d'Abruzzo 'Era' Organic, Abruzzo, Italy, 2017

Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury with soft tannins

Lucien Lardy, Beaujolais Villages "Vignes de 1951" Beaujolais, France, 2017

Bright red in colour with purple tints. The palate is bursting with crunchy summer fruit pudding fruit with some darker hedgerow blackberry notes. There is all fresh acidity you could wish for on the finish which is satisfying and surprisingly long.

ENGLISH MENU

SPARKLING

Three Choirs 'Classic Cuvée' NV, Gloucestershire, England

Dry and elegant with elderflower and greengage fruit flavours.

Harrow & Hope Rosé, Thames Valley, England, NV

Elegant ripe cherry, vanilla and raspberry sorbet flavours with great balance and excellence length.

WHITE

Three Choirs 'Winchcombe Downs', Gloucestershire, England, 2016

Soft floral aromas of elderflower and nettle combined with a hint of fresh peaches.

ROSÉ

Three Choirs Rosé, Gloucestershire, England, 2016

Delicious thirst-quenching wine, slightly Provencal style, off-dry and full of strawberry and summer fruits flavours.

RED

Three Choirs Ravens Hill Red, England, 2016

Damson and cherry fruits on the nose with a long clean finish rounded by subtle toasted notes from oak ageing.

Bottle 125ml
£28.00 £6.00

£39.50

£32.00 £6.50

£70.00

Bottle 175ml
£23.50 £5.75

£24.00 £6.00

£29.00 £6.50

£34.50

£23.00

£50.00

Bottle 175ml
£23.50 £5.75

£28.00

Bottle 175ml
£24.50 £6.00

£24.00 £6.00

£26.00 £6.50

£32.00

£23.00

£33.00

Bottle 125ml
£55.00

£67.50 £14.00

Bottle 175ml
£33.00 £7.85

Bottle 175ml
£34.50 £8.00

Bottle 175ml
£35.00 £8.95



KENSINGTON PALACE

PAVILION

RESTAURANT • TEA ROOM

Drinks

HOT DRINKS

Filter coffee £3.20

Decaffeinated coffee £2.80

Cafetière £4.60

Americano £2.80

Espresso £2.80

Double espresso £2.80

Macchiato £2.90

Double Macchiato £3.00

Cappuccino £3.80

Babycino £1.00

Latte £3.80

Mocha £3.90

Hot chocolate £3.90

TEA SELECTION

BLACK TEA £4.00

Royal London Blend

Palace Breakfast

Afternoon at the Palace

Finest Darjeeling

Palace Earl Grey

Earl Grey Blue Flowers

GREEN TEA £4.60

Organic Chinese Sencha

HERBAL AND FRUIT INFUSIONS £3.80

Pure Organic Spearmint

Eucalyptus Zest

Organic Lemon and Ginger

Wild Berries

CHILLED DRINKS

Pressed orange or apple juice £3.35

Elderflower fruit cordial £2.50

English iced tea £3.40

Still or sparkling mineral water 330ml £2.40

Still or sparkling mineral water 750ml £3.50

Pepsi or Diet Pepsi £2.95

Traditional ginger beer £3.80

BEERS

London Pride £4.95

Frontier Craft Lager £4.95

COCKTAILS

Mimosa £8.50

Kir Royale £8.50

Pimm's £8.50

Breakfast

SERVED FROM 10:00 - 11:30

White or wholemeal bloomer, butter, jam (V) £4.25

Fresh berries, yoghurt, granola, honey (V) £4.25

Croissant, butter, jam (V) £4.95

Croissant, ham, cheese £7.25

Scrambled eggs, maple bacon £8.95

Scrambled eggs, smoked salmon £12.00

Eggs Florentine £9.50 | Eggs Benedict £9.50 | Eggs Royale £10.50

All eggs are served on an English muffin with hollandaise sauce.

Lunch

SERVED FROM 12:00 - 14:30

STARTERS

Artisan breadbasket, extra Virgin olive oil and Modena balsamic vinegar (V) £4.25

Soup of the day £7.00

Caprese salad buffalo mozzarella, vine plum tomatoes, basil, extra virgin olive Oil (V) £9.00

Ham hock croquette, celeriac remoulade, apple ketchup £9.50

Hot smoked salmon salad, dill cream fraiche £9.50

MAINS

Sea Bream, crushed petit pois, truffle potato, Jerusalem artichoke velouté £19.00

Chicken supreme, polenta, chorizo and sweet ragu £17.50

Duck Breast, rosti potato, roast artichoke, poached pear £18.50

Pan fried gnocchi, courgette, cherry tomatoes, red pepper, chilli, poached egg (V) £16.50

DESSERTS

Dark chocolate mousse, raspberry coulis, strawberry and pistachio macaroons (V) £8.50

Plum and Fig frangipane tart, Chantilly cream (V) £8.50

Banoffee cheesecake (V) £8.60

(V) Vegetarian

Afternoon Tea

SERVED ALL DAY

THE KENSINGTON PALACE PAVILION AFTERNOON TEA* £34.00

A selection of afternoon tea sandwiches

Freshly made orange scented scones, served with luxury clotted cream & jam

A selection of fine afternoon tea cakes

Served with your choice of tea or coffee

ROYAL AFTERNOON TEA

Enjoy your Pavilion Afternoon Tea served with

Sparkling wine £44.00

Pimm's £36.50

Sparkling Rosé £40.00

CHILDREN'S AFTERNOON TEA £16.00

A selection of afternoon tea sandwiches

Scone made with Welsh butter, served with cream and jam

A selection of afternoon tea cakes

Served with your choice of tea or coffee

* The Kensington Palace Pavilion Afternoon Tea is also available with Vegan or Vegetarian options or can be made from non-gluten containing ingredients.

History of Afternoon Tea

Prior to the introduction of high tea into Britain, the English had two main meals: breakfast and dinner. By the middle of the eighteenth century, dinner for the upper and middle classes had shifted from noon to an evening meal served at a fashionably late hour. This didn't suit the Duchess of Bedford, Anna Maria Stanhope (1783-1857).

The Duchess, one of Queen Victoria's ladies-in-waiting, suffered from 'a sinking feeling' at about four o'clock in the afternoon. At first, the Duchess had her servants sneak her a pot of tea and a few bread stuffs, but then began inviting friends to join her at five o'clock in her rooms at Belvoir Castle.

The menu centred around small cakes, bread and butter sandwiches, assorted sweets and, of course, tea. The summer practice proved so popular that the Duchess continued it when she returned to London and high tea was quickly picked up by other social hostesses.

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask for a manager.

All prices are inclusive of VAT. The discretionary 12.5% service charge is paid to and shared by all members of staff involved in the preparation and service of your meal. All monies received, less HMRC taxes owing are paid to the staff with nothing retained by the company.

All timings shown are based on our Winter opening hours. Please visit www.hrp.org.uk/kensington-palace for opening hours at other times.