

Wine List

SPARKLING WINE

NV Prosecco, Stelle d'Italia	Bottle	125ml
A lively crisp Prosecco with a delicate lemony character and aromatic, dry, refreshing finish..	£28.00	£6.50
2019 Prosecco Rose DOC Millesimato Brut, Stelle d'Italia	£32.00	£7.50
A beautiful fresh and light sparkling rose with an intense red berry character. Hints of strawberry alongside, a creamy mousse and crisp finish.		

WHITE WINE

2019 Pinot Grigio, Via Nova	Bottle	175ml
Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish..	£24.00	£6.50
2018 Croix des Champ, Touraine Sauvignon Blanc	£34.50	£8.00
Expressive, charming Sauvignon Blanc from the Loire that offers an initial hit of grapefruit followed by mango and peach.		
2019 Chablis, Joseph Drouhin	£33.00	
A dry and fruity wine, easy to drink. Very fresh aromas reminiscent of citrus (lemon and grapefruit) with delicate mineral notes.		

ROSE WINE

2019 Embrujo Rosado Garnacha Organic, Bodegas Verum	Bottle	175ml
Juicy strawberry and cherry aromas. On the palate it is refreshing and expressive with a crisp finish.	£26.00	£6.50
2019 Cote de Provence Rose Comte de Provence, La Vidaubanaise	£32.00	
Delightful, light pink Provencal rose, awash with wild strawberries and sour cherries		

RED WINE

2019 Embrujo Tempranillo Organic, Bodegas Verum	£24.00	£6.50
An expressive wine with a palate of blackcurrants and blackberries lightened by a fragrant sprinkling of spice		
2019 Melodias Malbec, Trapiche	£26.00	£7.00
Bursting with raspberries and red cherries beneath a lovely, lasting fragrance of violets.		
2019 Bourgogne Pinot Noir, Maillarad Pere et Fils	£33.00	£8.50
A complex wine-intense red berry fruit flavours, minerality and herbaceous spice with fine tannins and An elegant, lively finish.		
Lucien Lardy, Beaujolais Villages Vignes de 1951 Beaujolais, France, 2017	£34.00	
Bright red in colour with purple tints. The palate is bursting with crunchy summer fruit pudding fruit with some darker hedgerow blackberry notes		

ENGLISH MENU SPARKLING

NV Classic Reserve, Hatingley Valley	£55.00	£12.00
Pure, sparkling English wine with a delicate perfume of green apples and a fine, rich toastiness on the finish.		
2017 Hatingley Valley Rose, Hatingley Valley	£65.00	£14.00
Subtle, delicate sparkling rose from Hampshire, offering a mouthful of red fruit, a fresh, tangy, redcurrant-crispness and warm, creamy notes from time ageing on lees.		

Drinks

HOT DRINKS

Filter coffee	£3.20
Americano	£3.20
Espresso	£2.80
Double espresso	£3.20
Cappuccino	£3.80
Latte	£3.80
Mocha	£3.90
Hot chocolate	£3.90

CHILLED DRINKS

Pressed orange or apple juice	£3.35
Elderflower fruit cordial	£2.50
English iced tea	£3.40
Iced latte	£4.20
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

COCKTAILS

Mimosa	£8.50
Kir Royal	£8.50
Pimm's	£8.50

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

BEERS

Meantime London Lager	£4.95
Meantime London Pale Ale	£4.95

ALCOHOL-FREE

Brewdog Nanny State	£4.95
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GINS

Hillsborough Castle Edition Shortcross £9.50
This limited-edition botanical gin features rose petals handpicked from the Queen's Granville Rose Garden at Hillsborough Castle. Blended with apples and pears foraged from the 18th century Walled Garden, the final recipe is reminiscent of summer rose gardens with a long, sweet citrus and smooth oily finish.

Hendricks £9.50
Delightfully infused with cucumber and rose petal.
Pairs best with Fever-Tree Elderflower Tonic.
Garnished with a slice of cucumber.

Bombay Sapphire £8.5
Aromatic with bright citrus notes.
Pairs best with Fever-Tree Mediterranean Tonic.
Garnished with a lemon wedge.

Breakfast

SERVED FROM 10:00 – 11:30

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

Fresh berries, yoghurt, granola, honey (V) £6.25

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

Breadbasket, extra Virgin oil and Modena balsamic vinegar £5.25
(VEGAN)

Soup of the day £7.00

Chicken & cognac pate, red onion jam and crispy bread £9.50

King oyster scallops with plant-based tamari butter and truffle bean purée £9.50 (VEGAN)

Hot smoked Chalk Stream trout, cucumber juice, pickled fennel and dill cream cheese £9.50

MAINS

Chicken supreme, grilled leeks, celeriac fondant, braised red cabbage and porcini cream sauce £17.50

Scottish pan-fried hake, tenderstem broccoli, celeriac purée and black garlic sauce £21.00

British Sirloin steak 6oz, potatoes pave, braised red cabbage and peppercorn sauce £21.50

Roasted butternut squash, harissa lentils, avocado tahini sauce, crispy kale and pomegranate £16.50
(VEGAN)

DESSERTS

White chocolate and raspberry mousse £8.50

Apple Tarte Tatin with salted caramel sauce £8.50

Chestnut winter Eton mess, meringue and edible gold £8.50

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 £40.00

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 Woburn Abbey.

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.

