

WELCOME TO W/A KENSINGTON

The restaurant takes its name from the initials of William Alexander, who bought seven Victorian townhouses and transformed them into his family residence, now known as 100 Queen's Gate Hotel – London.

The estate was used as his base in London while he plotted exotic travels and adventures across the Far East and beyond.

With the Great Exhibition in close proximity to his home, William Alexander was able to wine and dine with famous intellectuals from across the globe. This allowed him to exhibit the vast collection of exotic and precious artefacts collected during his travels, showcasing them to his friends and peers.

So, we invite you to raise a glass to William Alexander, and enjoy some fine dining as the man himself did before you.

THE WILLIAM ALEXANDER OMELETTE

Whole egg or egg white

With your choice of fillings – honey roasted ham, British Cheddar, blue cheese, wild mushrooms, leeks, onions, fresh chillies, spinach, herbes de Provence

10

THE VICTORIAN WORKING MAN'S BREAKFAST

Panache of root vegetables – leeks, carrots, cabbage, onions & turnip on soda bread

10

TOASTED SOURDOUGH

Cream cheese & Scottish smoked salmon

12

CINNAMON FRENCH TOAST

Pan-fried banana, crème fraîche & maple syrup

8

OATMEAL BRÛLÉE

Caramelised brown sugar, dried fruits & cinnamon dusted walnuts, low fat or almond milk

9

BRITTANY CRÊPES

Smoked bacon, maple syrup or fresh berries, roasted banana & Chantilly cream

8

EGGS ROYALE

Smoked salmon, citrus hollandaise & roe

11

EGGS BENEDICT

Honey roasted ham & hollandaise sauce

9

EGGS FLORENTINE

Spinach & hollandaise sauce

9

MASHED AVOCADO ON TOAST

Poached eggs, chilli flakes, toasted seeds & herb essence

9

ADD A TOUCH OF VICTORIAN DECADENCE...

	125ml	Bottle
G.H. Martel Prestige NV	16	70
Taittinger Brut Réserve	19.5	90
Tsarine Rosé Brut	25	116

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

Our speciality breakfast menu is priced individually, as above. Charges will apply for all other breakfast items. Buffet breakfast is £20 per person which includes hot beverages and freshly squeezed orange juice served to your table.