



# 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.

# LUNCH MENU

## MENU DU DÉJEUNER

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.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

## ANY TWO COURSES & ONE SIDE DISH FOR £28

### STARTERS

#### ENTRÉES

#### **CARAMELISED FRENCH ONION SOUP (V)**

Gruyère croquette, breadsticks, shallot crisps

#### **CLASSIC CAESAR**

Gem lettuce, Grana Padano shavings, croutons, Caesar dressing

#### **TARRAGON CHICKEN & APRICOT TERRINE**

Vegetable marmalade, warm brioche, chervil

#### **POTTED SMOKED MACKEREL**

Horseradish crumbs, garlic rye toast

#### **WASABI PRAWNS**

Cured salmon, rhubarb, vodka foam

### MAIN COURSES

#### PLATS PRINCIPAUX

#### **THE ALEXANDER GOURMET BEEF BURGER**

Brioche bun, gem lettuce, tomato, onion & mustard jam, blue cheese crumble, streaky bacon, rosemary fries

#### **CHICKEN CAESAR SALAD**

Gem lettuce, Grana Padano shavings, croutons, Caesar dressing

#### **LEMON SOLE GOUJONS**

Pea purée, lemon caper mayonnaise, skin-on fries

#### **BEETROOT & QUINOA BURGER (V)**

Brioche bun, gem lettuce, cherry tomato confit, saffron mayonnaise, Brie, rosemary fries or mixed greens

#### **BUTTERNUT SQUASH, STILTON & SPINACH RISOTTO (V)**

#### **CHICKEN TAGINE, CHICKPEAS & APRICOT**

Almond & mint couscous, rose harissa

#### **RIB-EYE STEAK ON THE BONE 10oz**

Green peppercorn sauce, watercress, rosemary fries  
Supplement £7

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## SIDES

### ACCOMPAGNEMENTS

#### **WILTED LEAF SPINACH**

Roasted onion crumb

#### **SKIN-ON FRIES**

Rosemary salt

#### **SUPER GREENS & AVOCADO SALAD**

Dijon vinaigrette

#### **FINE BEANS**

Chilli & garlic

#### **TENDER STEM BROCCOLI**

Roasted almonds

#### **TRUFFLE OIL MASH**

## DESSERTS

#### **MANGO & PASSION FRUIT DACQUOISE**

Rhubarb compote, raspberry sorbet

#### **BANOFFEE TART**

Crème de banane, ice brûlée

#### **HOT CHOCOLATE FONDANT**

Kahlúa ganache, vanilla ice-cream

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# DINNER MENU

## MENU DU DÎNER

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## STARTERS

### ENTRÉES

#### **CARAMELISED FRENCH ONION SOUP (V)** 8

Gruyère croquette, breadsticks, shallot crisps

#### **SEAFOOD BOUILLABAISSSE** 9.5

Black sesame rouille, crab & lobster nuggets, écume de vodka

#### **SEARED SCALLOPS** 12

Charred pears, cauliflower purée, ventrèche, cherry caramel

#### **FOIE GRAS BALLOTINE** 10.5

Ice parfait, toasted brioche, caramelised figs

#### **BEEF CARPACCIO 28 DAY DRY AGED** 14.5

Cep foam, basil sorbet, crushed hazelnuts

#### **CRISPY PORK BELLY** 8

Pickled grapes, apple cream, rye crumbs

#### **BEETROOT TROIS FAÇON (V)** 8

Pickled, candied, raw goat's cheese macarons, micro beets

# MAIN COURSES

## PLATS PRINCIPAUX

<b>FILLET OF HALIBUT</b>	<b>32.5</b>
Chorizo stuffed squid, lemon marmalade, spinach, lobster oil	
<b>SEABASS FILLET</b>	<b>23</b>
Crab remoulade, sweet potato bonbon, pickled fennel, mousse de Pernod	
<b>LEMON SOLE</b>	<b>24</b>
Ratte potatoes au beurre, caperberries, watercress, pinenut aillade	
<b>VEAL À LA FRANÇAISE</b>	<b>24</b>
Citrus fondant potatoes, heritage carrots, pan jus	
<b>TRUFFLE CHICKEN ROULADE</b>	<b>22</b>
Charred leeks, petite ratatouille, carrot purée, basil snow	
<b>PISTACHIO CRUSTED RACK OF LAMB</b>	<b>26</b>
Crispy shoulder, almond couscous, asparagus, Sauternes sauce	

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# VEGETARIAN

## VÉGÉTARIEN

### **WILD MUSHROOM & POTATO MILLE-FEUILLE**

16

Asparagus & thyme purée, red pepper coulis

### **CONFIT D'AUBERGINE**

16

Blue cheese houmous,  
citrus bulgur wheat, pomegranate

### **QUINOA AUMÔNIÈRE, CARROTS À L'ÉTUVÉE**

16

Broccoli & roasted almonds

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## GRILL

**CÔTE DE BOEUF** 31  
12oz bone-in rib eye

**SURF & TURF** 31  
8oz peppered sirloin, garlic jumbo prawns

**Each dish is served with cherry tomato confit, roasted shallots, new season garlic**

## SAUCES

Bordelaise sauce 2

Foyot sauce 2

Sauce au poivre 2

Café de Paris butter 2

Chateaubriand 2

Béarnaise 2

## SIDES

### ACCOMPAGNEMENTS

**WILTED LEAF SPINACH** 5  
Roasted onion crumb

**SUPER GREENS & AVOCADO SALAD** 6  
Dijon vinaigrette

**TRUFFLE OIL MASH** 5

**FINE BEANS** 5  
Chilli & garlic

**TENDER STEM BROCCOLI** 6  
Roasted almonds

**ROSEMARY FRIES** 5

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# DESSERTS

**CARPACCIO OF SPICED PINEAPPLE** 7.5

Sweet chilli gel, gin & tonic sorbet

**RASPBERRY VACHERIN** 7.5

Rhubarb crèmeux, Chambord peppermint syrup

**PYRAMIDE AU CHOCOLATS** 9

Pecan brittle iced flambé

**LEMON SECRET** 8

Meringue flakes, cactus and lime sorbet

**ROASTED PEANUT  
& BANANA PARFAIT** 8.5

Crème de banane, banana fritter

**SELECTION OF BRITISH  
AND FRENCH CHEESES** 11

Oatcakes, buckwheat digestives,  
apple preserve, quince jelly

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## EXPERIENCE OUR OTHER OUTLETS



### BOTANICA

Curated by Whittard Teas of Chelsea, Botanica offers Afternoon Tea and cocktails in an elegant atrium.

[info@botanicakensington.com](mailto:info@botanicakensington.com)

### ESQ

EST 2019

A secluded bar for crafted cocktails and innovatively infused spirits. Can be booked for exclusive hire.

[info@esqkensington.com](mailto:info@esqkensington.com)

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