

THE KENSINGTON

THE DOYLE COLLECTION · LONDON

THE ART OF AFTERNOON TEA



The Art of Afternoon Tea

We've long been passionate ambassadors for the arts, and feel incredibly fortunate to have a thriving local community around us, including some of the best galleries London has to offer.

To celebrate this enduring cultural connection, we've created an afternoon tea menu with a difference – namely a carefully curated collection of desserts inspired by some of the most renowned artists the world has ever seen.

It's afternoon tea, down to a fine art.

Something Sparkling

Keep celebratory spirits in full flow and find yourself
a pour to j'adore from our stunning selection of
Champagne and English Sparkling Wine.

Charles Heidsieck, Brut Réserve, NV <i>Champagne, France</i>	£20	£105
Charles Heidsieck, Rosé Réserve, NV <i>Champagne, France</i>	£29	£145
Charles Heidsieck, Blanc de Blancs, NV <i>Champagne, France</i>		£160
Rathfinny Classic Cuvée Brut 2018 <i>East Sussex, England</i>	£16	£80
Rathfinny Rosé Brut 2018 <i>East Sussex, England</i>	£18	£90

Cocktails

£17

Starry Night

*Hendrick's Flora Adora, spirulina cordial, citrus,
Rathfinny Classic Cuvée Brut*

Girl with Balloon

Discarded vodka, Italicus, sherry, pear

Composition No. 10

*Hendrick's Grand Cabaret, Amaro Santoni,
grapefruit sherbet, egg white, bitters*

Afternoon Tea

£58 per person including a selection of Rare Teas
£70 per person with a glass of Charles Heidsieck, Brut Réserve, NV

Dark chocolate mousse tart *with passion fruit parfait*
Mango mousse 'pumpkin' *with coconut yoghurt cream*
White 'chocolate' vanilla mousse *with pineapple compôte centre*

St. Ewe Egg *with watercress V*
Chapel & Swan smoked salmon *with lemon cream cheese*
Cucumber *with mint cream V*
Pastrami *with gherkin and horseradish*

Plain & Fruit Scones
Homemade jam
and Cornish clotted cream

Vegetarian and gluten-free afternoon tea options are available on request.
As our menu is priced per person, we are unable to provide a sharing experience.

We strive to source all our fish and seafood from sustainable sources. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all our seasonal produce, forming a 'field to fork' relationship. A discretionary service charge of 12.5% will be added to your bill.

Kensington Teas

Choosing the perfect refreshment is vital to delivering our iconic Afternoon Tea. The Rare Tea Company is an independent tea brand based in London. Founded in 2004 by Henrietta Lovell, it sources and supplies the world's very best teas. Henrietta travels the globe seeking out tea-gardens who are developing the most delicious leaves. By sourcing directly from the farmers, she secures unique harvests and ensures that they are crafted using sustainable practices to benefit both the land and the people who live on it. Many of these teas are very rare, with only a few kilos produced each year. Others can be grown on a larger scale. All of them are developed by skilled men and women on independent farms, and we are proud to serve them within our hotel.

Black Teas

Black Tea is crafted to reveal the strongest and deepest flavours. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.

SINGLE ESTATE ENGLISH BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

Hand-crafted black tea from a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolaty with the addition of milk.

EARL GREY

Satemwa Estate, Malawi and Reggio Calabria, Italy

An elegant black tea scented with pure Calabrian bergamot. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be served with or without milk, or a twist of lemon zest.

CLOUD TEA

Lakysiew Garden, Meghalaya, India

A fragrant black tea from the “Abode of Clouds” high in the cloudy hills between Assam and Darjeeling. Light and floral as a Darjeeling with the rich caramel and malty notes you get from the best Assam. This harvest has exceptional notes of apricot. Best enjoyed without milk.

Green Teas

Green Tea has as many subtleties of flavour as the finest of wines. Great skill is required to unlock the flavours hidden in the tea leaf, often using traditional methods passed down for thousands of years. The best are elegant and exquisite, worlds away from industrially made bitter brews. The expert development by the growers allows the sweet, fresh, green flavour of the leaves to be maintained.

DRAGONWELL

Hangzhou, Zhejiang Province, China

The most succulent and fragrant of green China Teas. Picked in the early Spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle note of hazelnuts.

GENMAICHA

Shizuoka, Japan

Top grade Sencha with organic Japanese toasted brown rice. Unlike other Genmaicha, it's a superior Sencha grown in Shizuoka by Moriuchi san. It has rich, vegetal notes of buttery asparagus, a popcorn like aroma and flavour from the brown rice.

White Tea

White Tea is the least processed of all teas. The young leaves and buds are all picked in spring and simply dried in the warm mountain sunshine. They share very delicate flavours and contain the highest level of antioxidants.

JASMINE SILVER TIP TEA

Fuding, Fujian Province, China

A delicate white tea crafted entirely from spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh jasmine flowers, and was once the preserve of only the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour. Best enjoyed without milk.

Herbal Infusions

Herbal Tea is not strictly 'tea' because all tea comes from the leaves of camellia sinensis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavourings and are naturally caffeine-free.

ENGLISH CHAMOMILE

Tregothnan Estate, Cornwall, UK

Grown in a botanical garden on the Tregothnan Estate in Cornwall, these flowers are tenderly picked with delicate blossoms and long stems, which add hay flavours. The aroma is of English summer meadows. These chamomile flowers are extraordinarily sweet, pure and aromatic.

WILD ROOIBOS

Cederberg Mountains, South Africa

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of honey or maple syrup and a twist of lemon zest.

MALAWI SPEARMINT

Satemwa Estate, Malawi

The most elegant of mints, these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of Malawi; they have a delicate softness while still revealing intense layers of flavour.



KENSINGTON ROAD



PRINCE CONSORT ROAD

SERPENTINE GALLERIES

The V&A



QUEEN'S GATE

IMPERIAL COLLEGE ROAD

PRINCE'S GATE



CROMWELL ROAD

CROMWELL PLACE

EXHIBITION ROAD

EXHIBITA
HARRINGTON ROAD

THURSE PLACE

PURDY HICKS GALLERY

DAVID KOVATS



The Kensington Hotel

101-115 QUEEN'S GATE

ROYAL SOCIETY OF SCULPTORS



OLD BROMFORD ROAD

CADOGAN GALLERY

BURY STREET GALLERY



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