

# THE KENSINGTON QUARTER

All Day Dining

Get ready to indulge in the best of Italy and Japan! Savour classic flavours made with top-quality ingredients—think Margherita Pizza, Fresh Sushi, and Crispy Torikatsu. Each dish is a delightful nod to tradition, offering you an exciting taste of two culinary worlds at their finest.

## BREAKFAST

<b>QUARTER ENGLISH BREAKFAST</b>	17
Two fried eggs, sausage, roasted tomato, bacon, baked beans, Portobello mushroom, sourdough toast and butter	
<b>EGGS ROYALE</b>	16
Two poached eggs on toast, with smoked salmon & hollandaise sauce	
<b>SCRAMBLED EGGS &amp; SMOKED SALMON</b>	16
with sourdough toast & butter	
<b>SMASHED AVOCADO (V)</b>	14.5
With cherry tomato, poached eggs, crumble feta. Served with sourdough toast	
<b>SAUTÉED PORTOBELLO MUSHROOM (V)</b>	14
With basil pesto, baby spinach, poached eggs. Served with sourdough toast	
<b>SMOKY HOUSE HASH (V)</b>	13.5
Spiced potatoes, peppers, onions herbs & two fried eggs	
<b>EGGS BENEDICT</b>	15
Two poached eggs on toast, with cooked ham & hollandaise sauce	
<b>EGGS FLORENTINE (V)</b>	15
Two poached eggs on toast, with wilted spinach & hollandaise sauce	
<b>FRENCH TOAST (V)</b>	13
Homemade brioche with fresh berries, crème fraiche, honey & fruit compote	
<b>TWO EGGS (V)</b>	7.5
Anyway you like, on sourdough toast	

<b>EXTRAS</b>	
Smoked Salmon	6.5
Bacon   Sausage   Ham   Avocado Slices	4.5
Free Range Egg	3
Hollandaise Sauce   Spinach   Tomato   Beans	3

## SALADS & POKE BOWLS

<b>HEARTY HEALTHY SALAD (ve)</b>	15
Create your own salad. A selection of fresh, crispy vegetables with a variety of toppings & dressings are available on display	
<b>Add Protein</b>	
Egg 3   Chicken 7   Salmon 10	
<b>Add Nuts &amp; Seeds</b>	2
Walnuts   Toasted Almonds   Pumpkin   Sunflower	
<b>SALMON POKE BOWL</b>	18
Fresh salmon served over a bed of sushi rice, with avocado, pickled veggies, edamame beans, fried onions & homemade sauce	
<b>SPICY TUNA POKE BOWL</b>	19
Fresh tuna mixed with spicy mayo served with sushi rice, avocado, pickled veggies, edamame beans, fried onions & homemade sauce	
<b>CHICKEN POKE BOWL</b>	16
Breaded chicken served over a bed of sushi rice, with avocado, pickled veggies, edamame beans, fried onions & sweet chilli sauce	
<b>VEGAN POKE BOWL (ve)</b>	13
Sushi rice seasoned in tomato salsa with avocado, pickled veggies, edamame beans, fried onions, chickpeas & kidney beans	

## STARTERS PERFECT FOR SHARING

<b>SOUP OF THE DAY</b>	8.5
ASK YOUR SERVER FOR TODAY'S SOUP Served with sourdough bread	
<b>MISO SOUP (v)</b>	7
With tofu & seaweed	
<b>SEA SALT / SPICY EDAMAME (ve)</b>	7 / 7.5
With sea salt or spicy homemade chilli sauce	
<b>VEGETABLE GYOZA (v)</b>	8
With a tangy soy dipping sauce	
<b>CHICKEN GYOZA</b>	8.5
With a tangy soy dipping sauce	
<b>HALLOUMI FRIES (v)</b>	10
With sweet chilli sauce	
<b>BRUSCHETTA (v)</b>	10
Cherry tomatoes, Buffalo mozzarella & garlic basil oil	
<b>MARINATED CHICKEN WINGS</b>	12
In Asian BBQ sauce	
<b>CRISPY BABY SQUID</b>	12
With Nanami Togarashi & sweet chilli sauce	
<b>TIGER PRAWN TEMPURA</b>	16
With a tangy soy dipping sauce	

### BRUNCH AT THE QUARTER

Savour our delicious menus paired with our Bloody Mary or Mimosa Cocktail.

## ARTISANAL CRISPY PIZZA

<b>GARLIC PIZZA (ve)</b>	9
Add mozzarella cheese +2.50 Add tomato sauce +2.00	
<b>MARGHERITA (v)</b>	14.5
Tomato base, mozzarella & basil	
<b>PEPPERONI</b>	16.5
Tomato base, mozzarella & pepperoni salami	
<b>REGINA (v)</b>	17.5
Tomato base, mozzarella ham & mushroom	
<b>NAPOLI</b>	17.5
Tomato base, anchovies, olives, capers, garlic oil & oregano	
<b>FORMAGGI (v)</b>	17.5
White base, Stilton, Parmesan, mozzarella & goat cheese	
<b>BBQ CHICKEN</b>	19
BBQ base with chicken, mozzarella & peppers	
<b>PARMA HAM &amp; ROCKET</b>	20
Tomato base, Buffalo mozzarella & shaved Parmesan	
<b>SPICY</b>	19
Tomato base, Ventricina salami, crush chilly & garlic oil	
<b>BOSCAIOLA</b>	21.5
White base, mozzarella, mushrooms, Italian sausage, ham, truffle oil & shaved Parmesan	

## MAINS FLAVOURS FROM THE WORLD

<b>FISH &amp; CHIPS</b>	19.5
Battered cod served with chips, mushy peas & homemade tartare sauce	
<b>CHICKEN KATSU CURRY</b>	20
Breaded chicken, potatoes & carrots in a Katsu sauce. Served with steamed rice	
<b>CHICKEN TERIYAKI</b>	20
Marinated chicken coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	
<b>SALMON TERIYAKI</b>	22
Baked salmon fillet coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	
<b>RIB-EYE STEAK 9OZ</b>	29.5
Succulent, grass-fed cut grilled to your preference. Served with broccoli, and roasted cherry tomatoes <i>Choice of Sauces: Garlic Butter   Peppercorn   Béarnaise</i>	
<b>LAMB RAGÙ RIGATONI</b>	22
Slow cooked lamb shoulder mince in rich tomato sauce	
<b>WILD MUSHROOM TAGLIATELLE (v)</b>	19.5
Assorted wild mushrooms in seasoned cream sauce with Parmesan cheese & truffle oil	

<b>BEEF BURGER</b>	18
Perfectly-cooked homemade lean steak mince beef. Served on artisan sesame bun with tomato lettuce, red onion, gherkins, burger sauce & fries	
<b>CHICKEN BURGER</b>	17
Grilled chicken marinated in Asian BBQ sauce with coleslaw on artisan sesame bun & fries	

EXTRAS Cheese 3 | Bacon 3.5 | Avocado 4.5

## SIDES

<b>FRENCH FRIES (ve)</b>	5
<b>SWEET POTATO FRIES (ve)</b>	6
<b>STEAMED RICE (ve)</b>	5
<b>ROCKET &amp; PARMESAN SALAD (v)</b>	5
<b>MIXED LEAF SALAD (ve)</b>	5

## DESSERTS

<b>DARK CHOCOLATE BROWNIE</b>	9
Homemade chocolate brownie, served warm with a scoop of creamy vanilla gelato	
<b>PETITE ANTOINE</b>	9
Layers of hazelnut praline with light chocolate mousse	
<b>PISTACHIO &amp; APRICOT CAKE (GF)</b>	9
Layers of pistachio sponge, smooth pistachio cream & apricot purée	
<b>PASSION FRUIT CHEESECAKE</b>	8.5
Cream cheese on biscuit base & passion fruit jelly	
<b>BLACK FOREST GATEAUX</b>	8.5
Chocolate cake with cream and dark cherries	
<b>LOTUS CHEESECAKE</b>	8.5
Creamy soft cheese on lotus biscuit base	
<b>HONEY CAKE</b>	8
Layers of ground mixed spice sponge & honey cream	
<b>ICE CREAM</b>	7
Ask your server for our selection of flavours Add an extra gelato scoop +2.50	

## URAMAKI SUSHI ROLLS

<b>CUCUMBER AVOCADO (ve)</b> Coated with white sesame seeds	12
<b>SPICY TUNA</b> Tuna in a spicy chilli dressing, served with spicy mayo, spring onions, avocado & sesame seeds	15
<b>SPICY SALMON</b> Salmon in a spicy chilli dressing, served with spicy mayo, spring onions, avocado & sesame seeds	14
<b>GRILLED SALMON</b> Teriyaki sauce, spicy miso, spicy mayo & spring onions	14
<b>SALMON AVOCADO</b> Drizzled with wasabi mayo & sesame seeds	15
<b>CALIFORNIA</b> Surimi, avocado, crunchy cucumber topped with Japanese mayo & tobiko	15
<b>PRAWN TEMPURA</b> Fried prawn tempura with asparagus, spicy mayo & coated in sesame seeds	16.5

## SPECIAL SUSHI ROLLS

<b>SALMON &amp; CREAM CHEESE</b> Salmon, avocado, topped with salmon & cream cheese	20
<b>TERIYAKI SALMON</b> Prawn tempura, seared salmon, cream cheese & teriyaki sauce	22.5
<b>SPICY MANGO</b> Surimi, prawn tempura, avocado & spicy mango sauce	22.5
<b>PRAWN TEMPURA DRAGON</b> Prawn katsu with tobiko, tempura flakes & unagi sauce	19.5

## SUSHI COMBOS

<b>SALMON</b> 2PCs Nigiri, 2PCs Sashimi, 8PCs Hosomaki	17
<b>PREMIUM SALMON</b> 2PCs Nigiri, 2PCs Sashimi, 6PCs Avocado Roll	20
<b>PREMIUM CALIFORNIA</b> 4PCs California Roll, 4PCs Alaska Salmon Roll, 3PCs Salmon Nigiri	22.5

## SASHIMI

<b>SALMON (5PCs)</b> Fresh cuts of salmon	14.5
<b>TUNA (5PCs)</b> Fresh cuts of tuna	17

## NIGIRI

<b>SALMON (4PCs)</b> Fresh salmon served on a ball of sushi rice	12
<b>TUNA (4PCs)</b> Fresh tuna served on a ball of sushi rice	14

### THE QUARTER STANDS FOR QUALITY

WE USE ONLY THE FRESHEST AND FINEST INGREDIENTS IN ALL OUR DISHES FOR AN UNCOMPROMISING FLAVOUR-FILLED EXPERIENCE.



## PRIVATE EVENTS

Whether for an intimate gathering or a grand celebration, let us make your event extraordinary. Enjoy bespoke menus, curated wine list, and an unforgettable experience tailored just for you.

For more information, send us an email by scanning the QR Code.

## DRINKS MENU

### HOT DRINKS BARISTA CLASSICS

+£0.50 FOR ALTERNATIVE MILK (oat, soya, almond, coconut)

ESPRESSO / DOUBLE ESPRESSO	3 / 3.5
MACCHIATO / DOUBLE MACCHIATO	3.25 / 3.75
AMERICANO	4.25
CORTADO	4.5
FLAT WHITE	4.75
CAFFE LATTE	4.75
CAPPUCCINO	4.75
HOT CHOCOLATE	5
MOCHA	5.25
CHAI LATTE	5.25
MATCHA LATTE	5.5
PISTACHIO LATTE	6

<b>QUARTER HOT CHOCOLATE</b> with whipped cream & marshmallows	6
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### TEAPOT

BLACK TEA  
English Breakfast | Earl Grey

HERBAL INFUSIONS  
Green Tea | Peppermint  
Chamomile | Summer Berries

FRESH TEA  
Fresh Lemon Ginger Honey  
Fresh Mint

### ICED DRINKS

ICED CAFFE LATTE	5
ICED CHAI LATTE	5.5
ICED MATCHA	5.5
ICED TEA	4.5
LEMON TWIST	
PEACH	
SUMMER BERRIES	

### PROTEIN SHAKES

**BANANA BREAD**  
Banana, oats, walnuts, cinnamon, nutmeg, vanilla & almond milk

**PURPLE COCONUT**  
Blueberry, strawberry, oats, flaxseed, vanilla & coconut milk

**GREEN ENERGY**  
Tropical fruits, flaxseed, hemp seeds, spinach, basil, lemon juice & coconut milk

**MATCHA FIREPOWER**  
Matcha, mango, cashew butter, lemon juice, ginger, oats & coconut milk

**HULK POWER**  
Banana, peanut butter, spinach, lime juice & coconut milk

**CHOCONUT BUTTER**  
Peanut butter, raw cocoa, banana & milk

### SMOOTHIES

100% NATURAL INGREDIENTS

**SUNRISE**  
Mango, banana & orange juice

**TROPICAL DAZZLER**  
Pineapple, melon, apple, grape, mango & orange juice

**BERRY BLAST**  
Banana, blueberry, almond milk, vanilla & Greek yoghurt

**TRIBERRY DETOX**  
Strawberry, raspberry, blueberry & orange juice

**GREEN POWER**  
Kale, avocado, spinach, apple, fresh mint & orange juice

**SUNSET**  
Mango, banana, strawberry & orange juice

### FRESHLY SQUEEZED JUICE

ORANGE   CARROT   APPLE	5
EXTRAS GINGER   MINT   LEMON   HONEY	0.75

### SOFT DRINKS

750ml MINERAL WATER STILL SPARKLING	4.5
330ml MINERAL WATER STILL SPARKLING	3
SPARKLING LIME	4
SPARKLING PASSION FRUIT	4
QUARTER LEMONADE	4
RASPBERRY LEMONADE	4
COCA-COLA COKE DIET COKE COKE ZERO	4
FANTA   SPRITE	4
FEVER TREE LEMONADE TONIC WATER GINGER ALE	3.5

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WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS OR ANY OTHER ALLERGENS IN ANY OF OUR DISHES. PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

\*ALL PRICES INCLUDE VAT AT THE CURRENT RATE. LICENSING HOURS APPLY. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

WWW.QUARTERGROUP.CO.UK