

Lunch

11:30AM-2:00PM DAILY

SOUPS

- new england clam chowder 12
clams.potatoes.onion.celery.bacon
- seasonal soup 10
ask your server for today's selection

SALADS

- baby kale  GF 16
roasted butternut squash.asian pears.
candied walnuts.gorgonzola.
mechoook maple vinaigrette
- harvest arugula  GF 16
pepitas.sunflower seeds.craisins.fuji apple.
goat cheese.cider emulsion
- spa caesar* 14
baby romaine.shaved parmesan.
foccacia croutons
- garden  GF 14
mixed greens.heirloom tomato.radish.
cucumber.pickled onion.
white balsamic vinaigrette

PROTEINS

- Chicken Salad 8
Grilled Chicken 8
Salmon* 10
Grilled Shrimp 10
Steak* 12

V=Vegetarian
GF=Gluten Free

LET'S SHARE

- house bread  7
herbs.spa honey butter.sea salt
- amaretto shrimp GF 17
toasted almond.citrus emulsion
amaretto gastrique
- crispy sushi* 20
yellowfin tuna.crispy sushi rice.gochujang.
wasabi bream.sweet soy
- falafel  GF 13
chickpea.cilantro.lime.tzatziki.
tahini-harissa dipping sauce
- korean bbq chicken 15
crispy chicken.house korean bbq sauce.
sesame seeds.scallions

MAINS

- spa cobb GF 22
grilled chicken.hard boiled egg.avocado.
heirloom tomato.english cucumber.
pickled onion.chopped bacon.
roasted red pepper vinaigrette
- steak frites* GF 27
petite filet.roasted mushroom trilogy.
braised kale.truffle frites.
- faroe island salmon* 27
root vegetable farsotto.celeriac puree.
roasted heirloom grape tomato
- tofu & kimchi grain bowl  22
crispy tofu.stir fried vegetables.kimchi.
basmati.ginger-tamari glaze

HANDHELDS

SERVED WITH FRIES

- veggie ciabatta  17
roasted peppers.avocado.tomato.red
onion.kale-walnut pesto.shredded lettuce
- chicken salad 18
shaved fennel.granny smith apple.
dried cranberry.lettuce.tomato.
toasted foccacia
- grilled turkey 18
shaved apple.cheddar.tuscan white bread,
apple butter.side cider jus
- steak & cheese 19
braised short rib.swiss.pickled onion.
tuscan white bread..side gorgonzola fondue.
- kensington burger* 19
american cheese.lettuce.tomato.hot pickles
bacon.brioche roll

FLATBREAD

- bacon & potato 18
potato puree.crispy fingerling. bacon.
cheddar.pickled onion.chive crema
- brie & apple  18
whipped brie.caramelized apple.kale.
spiced pepitas.sherry maple gastrique
- chicken & apple sausage 20
fontina.caramelized onion.shaved jalapenos.
romesco sauce

BAR

- banana bread old fashioned
ship's bell bourbon.combier banane.
candied walnuts
- praline washington apple
bubba's burnt sugar whiskey.apfel.cranberry
.praline grains
- neither here nor zyr
zyr vodka.pear nectar.bleu cheese olives
- plum cosmopolitan
pearl plum vodka.white cranberry.cointreau.
plum jam
- truffled tahini martini
kiyomi japanese rum.truffle.sesame.lime
- smoked maple manhattan
knob creek smoked maple.vermouth.bacon
- blood orange ginger margarita
cabo wabo blanco tequila..candied ginger
- thyme for tea
liqueure alla camomilia.wild moon lavender
honey tea simple.lemon thyme

whipped brie.caramelized apple.kale.
spiced pepitas.sherry maple gastrique

Kensington's
at Norwich Inn

*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food borne illness
prices subject to a 21% service charge and applicable CT sales tax
before placing your order, inform your server of any allergies

Guests on lunch inclusive package receive: one beverage, one entree & choice of appetizer or dessert. Additional items at additional charge.
excludes alcohol