SNACKS

Nocellara Olives 4.5 Focaccia, Extra Virgin Olive Oil 4.5

Cippolini Onions, Marjoram and Pangrattato 5 Padron Peppers, Sea Salt & Lemon 8.5

STARTERS

Whipped Nduja, Fennel Biscuits 8.5

Three Cheese Pizzette Fritta - Burrata, Mascarpone & Fontina with Spring Truffle 11

Smoked Anchovies, Quail's Eggs and Pickled Shallots on Toast 9

English Burrata, Blood Orange, Radicchio, Toasted Coriander Seeds 14

FROM THE RAW BAR

Cornish Crab with Chilli & Lemon, Radish, Early Peas and Pangrattato 17

Red Prawn Crudo, Rosemary and Orange 17

Wild Bream Crudo, Wild Oregano and Capers 14

Aged Beef Tartare, Pine Nuts, Mint And Dried Chilli 15

OYSTERS

Jersey Rock No.3 - 3 each Wild Fal River Native No.3 - 4 each
Lindisfarne Rock No.3 - 3.5 each

oysters served with either
shallot & marsala dressing or hot chorizo

Daily Raw Bar Specials - Ask Your Server for Today's Selection

SALADS

Grilled Artichokes, Wild Rocket, Pomegranate, Smoked Anchovies and Spelt 13/25

Slow Cooked Free-Range Chicken, Roast Seasonal Tomatoes,
Grilled Gem, Sourdough Croutons and Parmesan 14/24

Spice Roasted Cauliflower, Radish, Fennel Herbs and Pistachio Pesto 12/22

LARGE PLATES

Pan-Fried Potato Gnocchi with Chickpeas, Chilli, Lemon & Sage 17

Princess Parmigiana 18

Old Spot Pork Chop, Salt Roasted Beets, New Season Carrots, Walnut Picada 25

Whole Grilled Wild Bream, Bottarga Butter & Preserved Lemon 34

Grilled Dorset Coast Monkfish with Borlotti, Chilli & Salsa Verde 28

Josper Grilled T-Bone 45 or Flat Iron Florentina Style 28.5
with Dandelion, Grape Must, Rosemary & Garlic Fries, Aioli

SIDES

Seasonal Tomatoes, Chicory and Fig Leaf Vinegar 6

Josper Grilled Spring Cabbage, Aleppo Pepper 5.5

Salt Baked Beets & Leaves with Molasses 5

Purple Sprouting Broccoli with Smoked Anchovies 5

Rosemary Fries & Aioli 5

PUDDINGS

Amalfi Lemon & Olive Oil Cake, Whipped Mascarpone 9.5

Pannacotta, Marsala & Blood Orange 9.5

Spiced Calaspara Rice Pudding Brûlée, Forced Rhubarb Ice Cream 8.5

Chocolate Ganache with Chestnut Honey Ice Cream and Toasted Walnuts 9.5

Doughnuts with Lemon Curd and Saffron Custard 8.5

Seasonal Cheese selection with Membrillo and Fennel Crackers 14

Petit Fours - Blood Orange Jelly and Chocolate Fudge 4

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.

CH

THE PRINCESS ROYAL

THE PRINCESS ROYAL, 47 HEREFORD ROAD,
NOTTING HILL, LONDON W2 5AH