

THE PRINCESS ROYAL

SEASONAL FEASTING MENUS For the table to share

FEASTING MENU ONE £55

Warm Focaccia, Extra Virgin Olive Oil and Nocellara Olives

ANTIPASTI Nduja on Fennel Toast with Orange Blossom Honey and Marjoram
Spiced Roast Cauliflower, Radish, Fennel Herbs and Pistachio Pesto
Jasper Grilled Baby Squids, Gremolata & Aioli

MAINS Grilled Artichokes, Wild Rocket, Pomegranate, Smoked Anchovies and Spelt
Old Spot Pork Chops, Salt Roasted Beets, New Season Carrots, Walnut Picada
Grilled Wild bream, Bottarga Butter and Preserved Lemon

SIDES Rosemary Fries with Aioli
Jasper Grilled Spring Cabbage, Aleppo Pepper

PUDDING Spiced Calaspara Rice Pudding Brûlée, Forced Rhubarb Ice Cream
Warm Doughnuts with Lemon Curd and Saffron Custard

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp
Petit Fours | Chocolate Fudge and Passion Fruit Jelly +£4.5pp

FEASTING MENU TWO £65

Warm Focaccia, Extra Virgin Olive Oil and Nocellara Olives

ANTIPASTI Red Prawn Crudo, Orange and Rosemary
Aged Angus Beef Tartare, Pinenuts, Dried Chilli, Mint
Nduja on Fennel Toast with Honey and Marjoram
Padron Peppers, Sea Salt and Lemon

MAINS TPR Aubergine Parmigiana
Monkfish, Chilli, Borlotti, Mussels and Salsa Verde
Jasper Grilled Flat-Iron Florentina Style with Dandelion and Grape Must

SIDES Rosemary Fries with Aioli
Seasonal Tomatoes, Chicory, and Fig Leaf Vinegar

PUDDING Warm Doughnuts with Lemon Curd and Saffron Custard
Pannacotta, Marsala and Blood Orange

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp
Petit Fours | Chocolate Fudge and Passion Fruit Jelly +£4.5pp

THE PRINCESS ROYAL

FEASTING MENU THREE £75

Warm Focaccia, Extra Virgin Olive Oil and Nocellara Olives

ANTIPASTI

Three Cheese Pizzette Fritta with Spring Truffle
Burrata, Blood Orange and Radicchio, Toasted Coriander Seeds
Aged Angus Beef Tartare, Pinenuts, Dried Chilli, Mint

MAINS

Josper Grilled T-Bone with Dandelion and Grape Must
Grilled Red Prawns, Rosemary, Orange and Pink Radicchio
Pan Fried Gnocci, Chickpeas, Chilli, Lemon & Sage

SIDES

Rosemary Fries with Aioli
Seasonal Tomatoes, Chicory, and Fig Leaf Vinegar
Purple Sprouting Broccoli

PUDDING

Warm Doughnuts with Lemon Curd and Saffron Custard
Chocolate Ganache, Chestnut Honey and Toasted Walnuts

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp
Petit Fours | Chocolate Fudge and Bloody Orange Jelly +£4.5pp

SEAFOOD SHARING PLATTER £150 (serves 5-6)

Red Prawn Crudo
Seasonal Oysters
Native Lobster
Cornish Crab with Chilli, Lemon and Radish
Hand Dived Scallops, Citrus and Green Chilli
Mussels
Aioli, Carmelised Lemon and Mojo Verde

Available as plated dishes when individually pre-ordered