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The royal rift

Harry, Meghan and the palace insiders who really know what happened

Exclusive extracts from
Valentine Low's book: starts today

MAGAZINE

Truss's great tax gamble

● Biggest cuts package for 50 years ● Boost for highest earners ● Sterling falls amid borrowing fears

Steven Swinford Political Editor
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Liz Truss has unveiled the biggest package of tax cuts in 50 years as she gambles her premiership on boosting growth at all costs.

The prime minister and Kwasi Kwarteng, the chancellor, announced £45 billion of tax cuts as part of a "new era" for Britain. They include scrapping the 45p rate of income tax, bringing forward a

cut in the basic rate to next year and reducing stamp duty. Corporation tax will be frozen and the rise in national insurance contributions reversed.

The tax cuts, combined with the energy support package, will fuel a £72 billion rise in government borrowing this year. Kwarteng said they were "central to solving the riddle of growth".

However, sterling fell to its lowest level since 1985 amid concerns about the borrowing and whether the plans would be enough to stimulate growth. The

pound initially fell in line with other currencies against the dollar, which has gained strength in recent weeks, but in the afternoon the sell-off accelerated.

Leading economists called for the Bank of England to implement an emergency interest rate rise as soon as next week to prop up the pound and reassure the markets. There are concerns that rates will have to rise more sharply because of the impact of the stimulus package. They are now predicted to hit 5 per cent in May, up from 2.25 per cent,

increasing pressure on homeowners. Allies of Truss said that the approach was effectively to "go big or go home" in an effort to turn the economy round.

Last night Kwarteng said that while the economy was "technically" in recession, he believed it would not be deep. He told the BBC: "Technically the Bank of England said there was a recession. I think it will be shallow. I hope we can rebound. There is technically a recession. We've had two quarters of very Continued on page 4, col 3

WEEKEND



How to get a CEO body
Superfit, rich and over 40

8-PAGE GUIDE

Mini-budget
How it will affect your finances
Pages 65-72

MAGAZINE



Sexism, trolls and trauma
By Alex Scott



Dame Hilary Mantel
1952 - 2022

The author of the Wolf Hall trilogy, who won the Booker prize twice, has died after a stroke
News, page 5, obituary, pages 90-91



68 Travel

The Times hotel guide Princess Royal London W2

Food ★★★★★
Location ★★★★★
Rooms ★★★★★

What's the story?

In the heart of leafy, lively Notting Hill in west London, the Princess Royal has thrown open its doors after an extensive renovation that sees this gastropub with rooms restored to its former glory — and revived its original name. It is the latest addition to Cubitt House, a mini-chain of posh London pubs.

What do we like?

Food is the real draw. Best known for his stint at Salt Yard, the new chef-director Ben Tish has overseen a menu that majors on Mediterranean flavours, using plenty of British produce, and features sharing plates. We kick off dinner with



The conservatory

Prosciutto di San Daniele alongside Sicilian melon (£15), as well as a three-cheese pizzette frita (effectively, deep-fried mini-calzone) filled with oozy burrata, mascarpone and fontina (£12). Mains are less for sharing as much as devouring. My flat iron steak, sizzled Florentine-style and accompanied by radish leaves and grilled Tropea onions, was sumptuous and perfectly cooked (£28). The grilled Welsh salt marsh lamb, served with ricotta, summer vegetables and a drizzle of rose harissa, also comes highly recommended (£34).

Neighbouring the small dining room, the main room is lined by a horseshoe counter (complete with a "raw bar"

featuring oysters and tuna on ice). A door leads to the beautiful conservatory, with exposed brickwork, houseplants and tiled floors. There's also a small courtyard and a walled garden.

The four bedrooms, curiously, can be accessed via a door marked "Loos". Up a narrow staircase, they are named after members of the royal family: Diana, Alexandra, Margaret and — particularly poignant, as it was the childhood nickname of the late Queen — Lilibet.

Bedroom interiors mirror those of the restaurant, with bold, printed wallpapers and striped headboards. Mine, Diana, also has an eclectic mix of art and a deep freestanding bath at the foot of the bed;

Ben Clatworthy was a guest of the Princess Royal, which has B&B doubles from £280; mains from £17 (cubittouse.co.uk)



its smart bathroom throws in his-and-hers sinks and a powerful shower.

The only niggle was the slightly slapdash service, from an incorrectly laid table to the chaotic, continental-only breakfast buffet with no hot options.

What's nearby?

Notting Hill, with its boutiques and Portobello Road Market, is your immediate playground. On the Central, Circle and District lines, the Tube station of Notting Hill Gate is about a ten-minute walk away, as is Hyde Park. This is a hotel that's perfect for capital-goers looking to stay in a smart area.

Ben Clatworthy



The Margaret room

HOTEL GUIDE

Princess Royal, London, hotel review: 'A posh pub in Notting Hill with stellar food and royal influences'

Ben Clatworthy beds down in this quirky bolt hole and finds bold designs and a pretty walled garden



What's the story?

In the heart of leafy, lively Notting Hill in west London, the Princess Royal has thrown open its doors after an extensive renovation that sees this gastropub with rooms to its former glory — and revived its original name. It's the latest addition to Cubitt House, a mini-chain of posh [London](#) pubs across Marylebone, Mayfair and Chelsea.

What do we like?

Food is the real draw here. Best known for his stint at Salt Yard, the new chef director Ben Tish has overseen a menu that majors on Mediterranean flavours, using plenty of British produce, and — as is so often the case these days — features sharing plates.

We kick off dinner with Prosciutto di San Daniele — the little brother to Parma's more famous ham — alongside Sicilian melon (£15), as well as a three-cheese pizzette frita (effectively, deep-fried mini-calzone, hailing from Naples) filled with oozy burrata, creamy mascarpone and fontina (£12).



Mains are less for sharing as much as devouring. My flat-iron steak, sizzled Florentine-style and accompanied by radish leaves and grilled Tropea onions, was sumptuous and perfectly cooked (£28). The grilled Welsh salt marsh lamb, served with ricotta, summer vegetables and a drizzle of rose harissa, also comes highly recommended (£34).

Neighbouring the Princess Royal's small dining room, its main space is lined by a large horseshoe counter (complete with a "raw bar" featuring oysters and tuna on ice). A door leads to the beautiful conservatory, with exposed brickwork, dark green houseplants, tiled floors and wooden ceilings. There's also a small courtyard and a walled garden for warm days.

The four bedrooms, curiously, can be accessed via a door marked only as "Loos". Up a narrow staircase, they are named after members of the royal family: Diana, Alexandra, Margaret and – particularly poignant right now, as it was the childhood nickname of the late Queen – Lilibet.

Bedroom interiors mirror those of the restaurant, with bold, printed wallpapers and striped headboards. Mine, Diana, also has an eclectic mix of art and a deep freestanding bath at the foot of the bed; its smart bathroom throws in his-and-hers sinks, tiled floors and a powerful rainfall shower.

The only niggle during my stay was the slightly slapdash service, from an incorrectly laid dinner table to the somewhat chaotic, continental-only breakfast buffet with no hot options.

What's nearby?

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Notting Hill, with its boutiques and antique-hawking Portobello Road Market, is your immediate playground. On the Central, Circle and District lines, the Tube station of Notting Hill Gate is about a ten-minute walk away, as is Hyde Park. This is a hotel that's perfect for capital-goers looking to stay in a smart London area.

Ben Clatworthy was a guest of the Princess Royal, which has B&B doubles from £280; mains from £17 (cubitthouse.co.uk). Child-friendly; dog-friendly; restaurant, not accessible

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