



SNACKS

Gordal Olives 5 Focaccia, Extra Virgin Olive Oil 5

Padron Peppers, Lemon, Sea Salt 8

Panisse, Whipped Smoked Cod’s Roe, Salsa Verde 8.5

Smoked Anchovies, Datterini Tomatoes, Basil 9.5

SMALL PLATES

Grilled Squid, Preserved Lemon, Ink Aioli 12

Short Rib Arancini, Truffle Mayonnaise 12

Courgette Flowers, Goat’s Cheese, Mint, Honey 14

Burrata, Broad Beans, Peas, Marcona Almonds 15

FROM THE RAW BAR

Sea Bass Crudo, Blood Orange, Chilli, Fennel Pollen 14

Tuna Tartare, Carosello Cucumber, Romano Peppers 15.5

Cornish Crab, Radish, Peas, Lemon, Pangrattato 18

Beef Tartare, Pine Nut Puree, Chilli, Parmesan 18/24

SEASONAL OYSTERS *4.5 each / 25 half dozen*



Shallot Mignonette



Daily Raw Bar Specials - Ask for today’s selection

SALADS

Radicchio, Smoked Anchovies, Blood Orange, Parmesan 15

Add Chicken 4

Spring Vegetable Tabbouleh, Fava Bean Falafel, Graceburn 18.5

LARGE PLATES

The Princess Parmigiana 20

Braised Borlotti, Roasted Fennel, Goat’s Curd, Salsa Verde 21

Chicken Milanese, Roasted Tomatoes, Pecorino Cream, Rocket 22

Roast Monkfish, Datterini Tomatoes, Black Olives, Capers 29

Slow Cooked Lamb Shoulder, Peas, Gremolata 32

FROM THE GRILL

Half Cotswold Chicken, Harissa, Lemon, Coriander 23

Pork Chop, Romesco, Tropea Onions 29.5

Flat Iron Steak, Romano Courgettes, Salmoriglio 31

Turbot, Samphire, Caramelised Lemon 40

Rib Eye, Chicory, Gorgonzola, Pickled Walnuts 41

SAUCES - 3

Red Wine Jus Peppercorn

SIDES - 6

Courgettes, Sea Salt, Olive Oil Grilled Corn Ribs, Aleppo Pepper Butter

Jersey Royals, Whey Butter, Dill London Leaves, Fresh Herbs, House Dressing

Polenta, Mascarpone, Parmesan Hay Baked Carrots, Rose Harissa

Steamed Broccoli, Almond Butter Grilled Hispi Cabbage, Confit Garlic, Sage Fries - Truffle & Parmesan

[Click for Calories](#)

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



THE PRINCESS ROYAL

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