



SNACKS

Gordal Olives 5 Wild Farmed Focaccia, Extra Virgin Olive Oil 5

Summer Caponata 7

Pickled Shetland Mussels, Saffron, Toasted Coriander Seeds 9

Short Rib Arancini, Truffle Mayonnaise 12 Padron Peppers, Lemon, Sea Salt 8



SMALL PLATES

Grilled Red Prawns, Calabrian Honey, Chilli 14.5

Fried Courgette Flowers, Ricotta, Mint, Truffle Honey 13

Burrata, Fried Italian Aubergines, Crispy Basil 14.5

Lamb Arrosticini, Pistachio Salsa Verde 8

FROM THE RAW BAR

Beef Carpaccio Tonnato, Caperberries, Parmesan 14.5

Honeymoon Melon & Prosciutto San Daniele 15

Cornish Crab, Radish, Peas, Lemon, Pangrattato 18.5

Tuna Crudo, Watermelon, Avocado, Chilli, Bottarga 15.5



SEASONAL OYSTERS *4.5 each / 25 half dozen*

Shallot Mignonette



Daily Raw Bar Specials - Ask for today's selection

SEASONAL SALADS & VEGETABLES

London Leaves, Fresh Herbs, House Dressing 6

Cuore del Vesuvio Tomatoes, Grape Must, Olive Oil, Oregano 9

Grilled Corn Ribs, Aleppo Pepper Butter 6

Raw Fennel, Datterini Tomatoes, Watermelon, Ewe's Cheese 14.5

Violette Artichokes, Pink Fir Potatoes, Black Olives, Lemon Dressing 17

House Smoked Mackerel, Soft Boiled Egg, Green Beans, Pickled Cucumber 17

Grilled Romaine, Anchovy & Parmesan Dressing 8

Add Grilled Cotswold Chicken 8



LARGE PLATES

Roasted Monkfish, Heritage Tomatoes, Capers & Basil 29

Grilled Lemon Sole, Sea Vegetables, Caramelised Lemon 32

Pork Milanese, Confit Tomatoes, Salsa Verde 26

The Princess Parmigiana 20

Gnocchi, Grezzina Courgettes, Mint, Chilli, Parmesan 21

Best End of Lamb, Violette Artichoke, Romesco 34

FROM THE GRILL

Flat Iron Steak, Romano Courgettes, Salmoriglio 31

Rib Eye, Roasted Cippolini Onions, Romano Peppers 41

Half Cotswold Chicken, Harissa, Lemon, Coriander 23



SIDES - 6

House Fries, Aioli 6 Steamed or Roasted Pink Fir Potatoes 6 Summer Greens 6

[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.

We predominantly source most of our seafood from *Wright Brothers* depot on the Devon coast. The fish arrives via day boats, and we only use 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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