



**SNACKS**

Gordal Olives 5      Winter Caponata 7

Wild Farmed Focaccia, Extra Virgin Olive Oil 5

Add Baba Ghanoush *or* Beetroot Hummus 3 *each*

House Smoked Mackerel, Quail Egg, Pickled Cucumber, Crostini 8

Cacio e Pepe Arancini, Lemon Aioli 10

Padrón Peppers, Lemon, Sea Salt 8



**SMALL PLATES**

Ribollita 10

Grilled Red Prawns, Calabrian Honey, Chilli 14.5

Roasted Black Figs, Goat’s Cheese, Pistachios, Mint 12

Burrata, Winter Truffle, Honey Dressing 15

Spiced Lamb Polpetta, Tomato Sauce, Rose Harissa 12

**RAW & CURED**

Venison Tartare, Pickled Mushrooms, Grape Must Aioli 16

Cornish Crab, Celery, Avocado, Toasted Focaccia 16

Halibut Crudo, Jerusalem Artichoke, Apple, Truffle 13



**SEASONAL OYSTERS 4.5 each / 25 half dozen**

Shallot Mignonette



**SEASONAL SALADS & VEGETABLES**

Iberiko Tomato Panzanella 15

Roast Delica Pumpkin, Chickpeas, Black Cabbage, Walnut Pesto, Ricotta 16.5

Roasted & Raw Fennel, Pomegranate, Watercress, Fresh Herbs 13

Salt Baked Beetroots, Galotyri Cheese, Dill 15

Grilled Romaine, Anchovy & Parmesan Dressing 8

*Add Grilled Chicken 8*



**LARGE PLATES**

Baked Cod, Cannellini, Chorizo, Shetland Mussels 30

Grilled Plaice, Café De Paris Butter, Sea Herbs 28

Chicken Milanese, Confit Tomatoes, Salsa Verde 22

The Princess Parmigiana 20

Gnocchi, Wild Mushrooms, Parmesan 21

*Add Fresh Black Truffle 6*

Best End of Lamb, Stuffed Friggitelli Pepper, Baba Ghanoush, Chermoula 33

Venison Haunch, Autumn Squash, Cavolo Nero, Fresh Figs 30

**FROM THE GRILL**

Half Cotswold Chicken, Harissa, Lemon, Coriander 23

Pork Chop, Roasted Fennel 34      Flat Iron 31      Rib Eye 41

*Served With Roasted Jerusalem Artichoke,*

*Preserved Lemon, Hazelnuts*

**SAUCES 3**

Peppercorn      Chimichurri



**SIDES 6**

House Fries, Aioli      Olive Oil Mashed Potato      Winter Greens, Almond Butter

London Leaves, Fresh Herbs, House Dressing

[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 our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* 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*, *SHRUB* and *La Credenza*.



**THE PRINCESS ROYAL**

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