



PARTIES & FEASTING

THE PRINCESS ROYAL
PART OF THE CUBITT HOUSE® FAMILY

PARTIES & FEASTING BEYOND COMPARE

We are a family of eight London Pubs with restaurants and bedrooms serving neighbourhoods in and around the West End. Our pubs are egalitarian spaces filled with fun and humour, welcoming all to convene, unwind, eat, and drink.



FOOD YOU WANT TO FEAST ON

We work with the best of British artisan suppliers focusing on seasonality with locally sourced, sustainable produce to deliver you the best pub experience imaginable.



We use the best cuts from rare breeds, from White Park cattle to Hebridean lamb, with our fish coming fresh from the streams, rivers, and shores of the UK.

CANAPÉS & SNACKS

Autumn

CANAPÉS

Priced per item, minimum order of 10 per item

Parmesan Sable, Whipped Cod's Roe, Cured Egg Yolk 3.5

Spiced Cauliflower Fritters, Vegan Aioli 3.5

Deville Quail's Eggs 3.5

Chicken Milanese Bites, Datterini Tomatoes, Salsa Verde 4

Whipped 'Nduja, Sourdough, Honey, Marjoram 4

Severn & Wye Smoked Salmon Pate on Rye, Pickled Courgettes 4

Goat's Cheese Crostini, Pesto, Sweet Drop Peppers 4

Chorizo Sausage Roll, Stilton Cream 4.5

Steak Tartare, Brioche, Truffle Mayonnaise 5

Wild Bass Crudo, Citrus, Fresh Herbs 5

Pecorino & Truffle Arancini 5

Mini Chocolate & Hazelnut Brownie 3.5

Apple Crumble Tart, Cinnamon Mascarpone 3.5

SNACKS

Seasonal Oyster, Shallot Mignonette 4.5

Padron Peppers, Lemon, Sea Salt 8

Angus Beef or Vegan Sliders 9

Seasonal Crudités, Taramasalata, Dill Crème Fraîche 10

Crispy Squid, Preserved Lemon, Ink Aioli 10

Short Rib Arancini, Truffle Mayonnaise 12



CH

@PRINCESSROYALNOTTINGHILL

THE PRINCESS ROYAL

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

FEASTING MENU ONE

Autumn

58 per person

Served family style

Wild Farmed Focaccia, Extra Virgin Olive Oil

TO START

House Smoked Mackerel, Quail Egg, Pickled Cucumber, Crostini

Spiced Lamb Polpetta, Tomato Sauce, Rose Harissa

MAIN EVENT

Grilled Cotswold Chicken, Harissa, Lemon, Coriander

Baked Cod, Chorizo, Shetland Mussels

Individually plated option for vegetarian guests:

Roast Delica Pumpkin, Chickpeas, Walnut Pesto, Ricotta

Winter Greens, Almond Butter | House Fries, Aioli

SWEET THINGS

Plum & Polenta Crostata, Blackberry Ripple Ice Cream

Chocolate & Orange Baci



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FEASTING MENU TWO

Autumn

78 *per person*

Served family style

Wild Farmed Focaccia, Extra Virgin Olive Oil

TO START

Roast Figs, Ragstone, Mint, Pistachios
Grilled Red Prawns, Calabrian Honey, Chilli
Spiced Lamb Polpetta, Tomato Sauce, Rose Harissa

MAIN EVENT

Crispy Pork Belly, Fennel, Sage, Spiced Quince
Baked Loch Duart Salmon, Leeks, Rosemary & Anchovy Butter Sauce

Individually plated option for vegetarian guests:

Gnocchi, Wild Mushrooms, Fresh Truffle

Rosemary & Garlic Roasted Potatoes | Winter Greens, Almond Butter

SWEET THINGS

Plum & Polenta Crostata, Blackberry Ripple Ice Cream
Chocolate & Orange Baci



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FEASTING MENU THREE

Autumn

95 *per person*

Served family style

Wild Farmed Focaccia, Extra Virgin Olive Oil

TO START

Venison Tartare, Pickled Mushrooms, Grape Must Aioli
Scallops in their Shells, Pumpkin, Preserved Lemon Brown Butter
Poached Comice Pears, Gorgonzola, Tardivo, Hazelnuts, Fresh Winter Truffle

MAIN EVENT

(Please choose one option)

Angus Beef Rib, Grilled Porcini, Aged Parmesan Sauce

or

Whole Wild Turbot/Brill, Crab Béarnaise, Burnt Lemon*

Individually plated option for vegetarian guests:

Gnocchi, Wild Mushrooms, Fresh Truffle

Winter Greens, Almond Butter | Roots, Taleggio & Sage Gratin | Rosemary & Garlic Roasted Potatoes

SWEET THINGS

Pistachio Tiramisu
Chocolate & Orange Baci

**Turbot or Brill will be served depending on market availability*



CH

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DRINKS TO DIE FOR

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits.



SAMPLE WINE FEAST

Champagne and Sparkling

Case of 6 Coates and Seely Bretagne Brut Reserve 488
 Case of 6 Coates and Seely Bretagne Rosé 524
 Case of 6 Charles Heidsieck Brut Réserve 585

White

Case of 6 Picpoul de Pinet 260
 Case of 6 Gavi di Gavi Lugarara 330
 Case of 6 Chablis 385

Rosé

Case of 6 Maison Cubitt Rosé 308

Red

Case of 6 Mendoza Malbec 250
 Case of 6 Chateau Greysac 365
 Case of 6 Bourgogne Rouge Cote d'Or 470

Magnum Package 520

Charles Heidsieck Brut Réserve
 Chablis St Martin, Domaine Laroche, Burgundy
 Château Larose Perganson, Haut-Médoc, Bordeaux

Non-alcoholic 115

NV Rosé, Wild Idol, Rheinhessen
 NV White N° 2, Oddbird, Alsace
 2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

SAMPLE BEER FEAST

Beer Package 150

20 Bottles and Cans of Mixed Craft Beverage

Lo and No Package 70

10 Bottles and Cans of Low and Non-Alcoholic Beers

Premium Lager Package 130

20 Bottles of Stiegl or Freedom Lager

COCKTAILS 14

MAPLE AND PLUM OLD FASHIONED	ESPRESSO MARTINI	
MARGARITA	SOUR CHERRY NEGRONI	RED SNAPPER

AFTER MEAL SHARERS

Carafes 250ml

Tosolini Limoncello, ITALY 28%	45
Cazcabel Coffee Tequila Liqueur, MEXICO 38%	50
Haku Vodka, JAPAN 40%	52
Don Julio Blanco Tequila, MEXICO 36%	88



THE PRINCESS ROYAL

A magnificently refurbished Victorian pub in the heart of Notting Hill, with open planned bar and dining spaces, two stunning terraces by Jinny Blomand sporting two private feasting rooms, and four boutique bedrooms.

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events@princessroyallondon.co.uk*

The Victoria Room



THE VICTORIA ROOM

The Victoria Room in all its splendour comes complete with a grand feasting table for private dining, large chandeliers, and a private terrace providing the ultimate surefire way to impress at your next soir  e.

- Seated, up to 20 guests
- ◆ Drinks & canap  s, up to 25 guests
- Audio & video capabilities

THE CONSERVATORY

Tucked to the right of the bar, flooded with light and leafy, The Conservatory is a glorious semi-private space to dine whatever the season or occasion.

- Seated, up to 24 guests



The Conservatory

The Charlotte Room



THE CHARLOTTE ROOM

The Charlotte Room features a large bay window, elegant wood paneling, and a fireplace, fit for the premiere intimate, private affair.

- Seated, up to 12 guests
- ◆ Drinks & canap  s, up to 15 guests
- Audio & video capabilities

THE RESTAURANT

The Restaurant is gorgeously restored retaining many original features with large ornate windows and direct access to the back terrace.

- Seated, up to 36 guests

CLICK [HERE](#) FOR VIRTUAL TOUR



The Restaurant

BOOK YOUR PARTY TODAY

With eight pubs in and around the West End, we no doubt have the ultimate parties & feasting space to host your celebration, whatever the occasion.



Get in touch with our dedicated events team and one of the event managers will be there to plan your party from start to finish.
events@princessroyallondon.co.uk

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