

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

[Click for Calories](#)



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 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

[Click for Calories](#)



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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*

[Click for Calories](#)



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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,
Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*



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