

SNACKS

Gordal Olives 5

Focaccia, Extra Virgin Olive Oil 4.5

Add Tapenade 3

House Smoked Mackerel, Quail Egg & Pickled Cucumber Crostini 8.5 Angus Beef Ragu Arancini, Parmesan 9.5

Friggitelli Peppers, Lemon, Sea Salt 6.5

SMALL PLATES

Whipped Nduja, Stracciatella, Focaccia Crostini 10.5

Red Prawns, Garlic, Parsley & Lemon 11

Burrata, Grilled Peaches, Datterini Tomatoes, Pesto 14

Honeymoon Melon & Parma Ham 16

RAW & CURED

Beef Tartare, Pickled Mustard Seeds, Black Garlic Aïoli, Parmesan 14 / 22

Chalk Stream Trout Crudo, Orange, Mint, Olive Oil 12

Seared Tuna, Cucumber, Avocado, Olives 13.5



SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette / Smoked Cucumber Pickle



SEASONAL SALADS & VEGETABLES

Grilled Artichokes, Borlotti, Goat's Curd, Preserved Lemon 16

Nectarines Gorgonzola, Toasted Hazelnuts 14.5

Marinated Courgettes, Sheep's Cheese, Mint & Chilli 14

Grilled Romaine, Anchovies, Parmesan 8

Add Grilled Chicken 8

LARGE PLATES

Lemon Sole, Caper & Sea Herb Butter 32

Chicken Milanese, Confit Tomatoes, Salsa Verde 21

The Princess Parmigiana 18

Risotto Primavera, Parmesan 18

Add Grilled Prawns 6

Lamb Rump, Fregola, Courgette Flower, Mint 32

FROM THE GRILL

Flat Iron 31 Rib Eye 41

Half Chicken, Calabrian Chilli Honey Butter 23

Whole Sea Bream, Datterini Tomatoes, Capers, Kalamata Olives 29

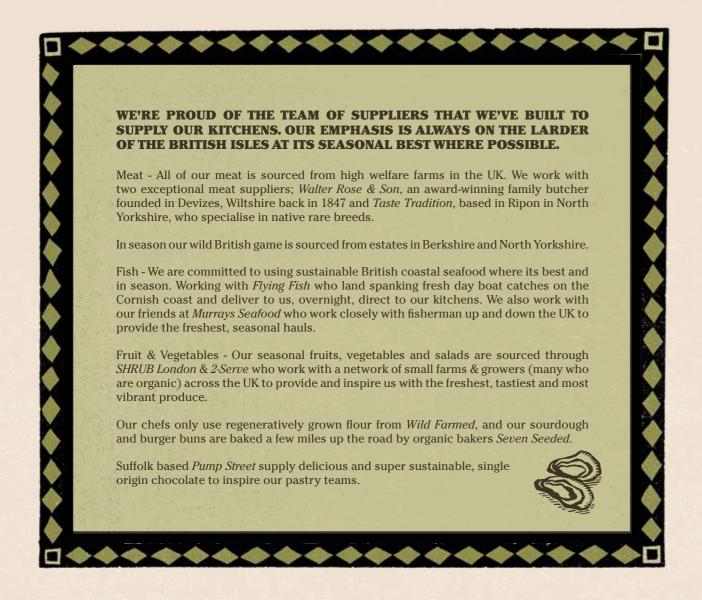
SAUCES 3

Peppercorn Chimichurri Béarnaise

SIDES 6

House Fries, Aïoli Pink Fir Potatoes, Tarragon & Shallot Butter Ed's Veg Leaves, Fresh Herbs, House Dressing Braised Peas & Lettuce

Click for Calories



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