BRUNCH from 10am-3pm

BLOODY MARY 14 PEACH BELLINI 13 MIMOSA 13 BREAKFAST MARTINI 14

JUICES 7.5: GREEN MIXED BERRIES CARROT & TURMERIC

Scrambled Burford Browns, Wild Mushrooms, Truffle, Parmesan 13
Severn & Wye Smoked Salmon, Avocado, Poached Burford Brown, Toast 15
Grilled Flat Bread, Slow Cooked Lamb, Labneh, Salsa Verde, Pickled Red Onion 18.5

The Full Princess 18.5

Cumberland Sausage, Bacon, Burford Brown Egg, Hash Brown, Black Pudding, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast

The Vegetarian Princess 16

Tiwo Burford Brown Eggs, Hash Brown, Avocado, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast

From 12pm Onwards

SNACKS

Gordal Olives 5

Angus Beef Ragu Arancini, Parmesan 9.5
Friggitelli Peppers, Lemon, Sea Salt 6.5
Wildfarmed Focaccia, Extra Virgin Olive Oil 4.5 Add Tapenade or Mojo Verde 3

SMALL PLATES

Beef Tartare, Pickled Mustard Seeds, Black Garlic Aïoli, Parmesan 14 / 22 Chalk Stream Trout Crudo, Orange, Mint, Olive Oil 12

Steamed Shetland Mussels, White Wine, Tomato, Parsley 12 Burrata, Grilled Apricots, Datterini Tomatoes, Basil 14

Honeymoon Melon & Parma Ham 16



SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette / Smoked Cucumber Pickle



SALADS & VEGETABLES

Roasted Young Carrots, Goat's Curd, Gremolata 13.5 Marinated Courgettes, Sheep's Cheese, Mint & Chilli 14

LARGE PLATES

Stone Bass, Samphire, Shellfish Sauce 29 Chicken Milanese, Confit Tomatoes, Salsa Verde 21

The Princess Parmigiana 18 English Pea & Marjoram Risotto, Taleggio 18

Lamb Rump, Braised Lettuce, Broad Beans & Courgettes 32

GRILLS

Half Chicken, Calabrian Chilli Honey Butter 23

Flat Iron 31 Rib Eye 41

Served with Romano Courgettes, Salmoriglio

SAUCES 3

Peppercorn Chimichurri Béarnaise

Sundays from 12pm

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche 31 Half Chicken, Lemon & Thyme Butter 23 Middle White Porchetta 28

ROAST SERVED FAMILY STYLE

For tables of four or more 28 per person

Served with Beef Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Madeira Gravy

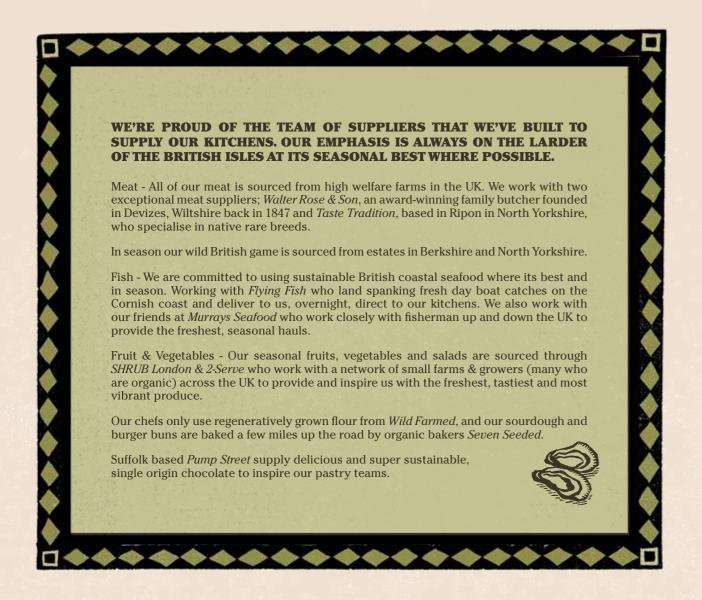
SIDES 6

House Fries, Aïoli Jersey Royals, Tarragon & Shallot Butter

Ed's Veg Leaves, Fresh Herbs, House Dressing Braised Peas & Lettuce Truffle Macaroni Cheese

Click for Calories

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please tell us. Sorry but we don't take cash.



THE PRINCESS ROYAL

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