

BRUNCH *from 10am-2pm*

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 Flatbread, Slow Cooked Lamb, Fried Egg, Labneh, Salsa Verde, Pickled Red Onion 11.5 / 18.5

<p>The Full Princess 18.5</p> <p><i>Cumberland Sausage, Bacon, Burford Brown Egg, Hash Brown, Black Pudding, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast</i></p>	<p>The Vegetarian Princess 16</p> <p><i>Two Burford Brown Eggs, Hash Brown, Avocado, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast</i></p>
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From 12pm Onwards

SNACKS

Gordal Olives 5

Angus Beef Ragu Arancini, Parmesan 9.5

Friggitelli Peppers, Lemon, Sea Salt 6.5

Focaccia, Extra Virgin Olive Oil 4.5 *Add Tapenade 3*

SMALL PLATES

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

Seared Tuna, Cucumber, Avocado, Olives 13.5 Chalk Stream Trout Crudo, Orange, Mint, Olive Oil 12

Red Prawns, Garlic, Parsley & Lemon 11 Burrata, Grilled Peaches, Datterini Tomatoes, Pesto 14

Honeymoon Melon & Parma Ham 16

SEASONAL OYSTERS 5 each / 27.5 half dozen
Shallot Mignonette / Smoked Cucumber Pickle

SALADS & VEGETABLES

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

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

LARGE PLATES

Lemon Sole, Caper & Sea Herb Butter 32	Chicken Milanese, Confit Tomatoes, Salsa Verde 21
The Princess Parmigiana 18	Risotto Primavera, Parmesan 18 <i>Add Grilled Prawns 6</i>
Lamb Rump, Fregola Courgette Flower, Mint 32	

GRILLS

Half Chicken, Calabrian Chilli Honey Butter 23

Flat Iron 31 Rib Eye 41

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, Aioli Pink Fir Potatoes, Tarragon & Shallot Butter

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

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.

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.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

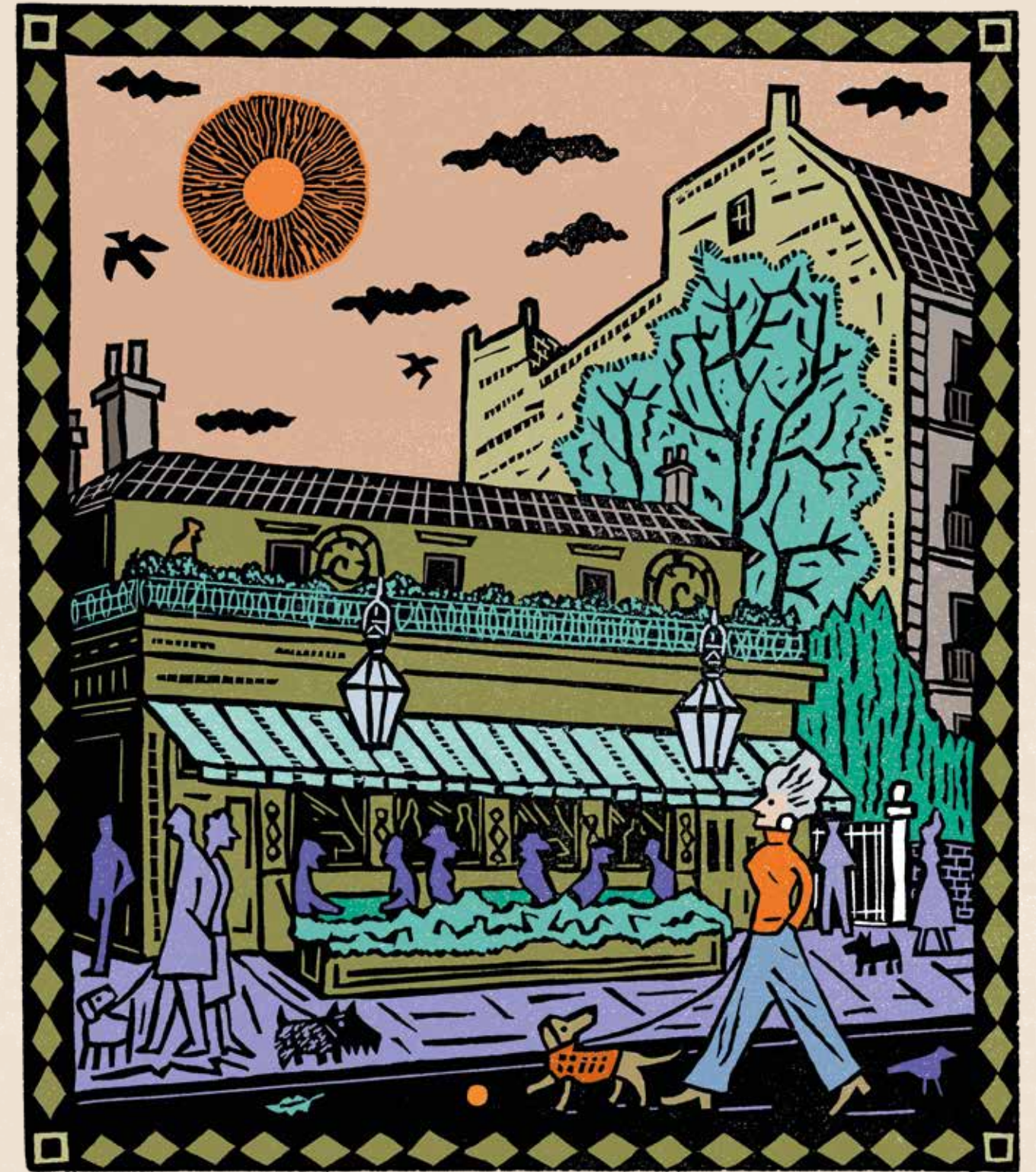
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



THE PRINCESS ROYAL

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