

SNACKS & SMALL PLATES

Gordal Olives 5

Wildfarmed Focaccia, Extra Virgin Olive Oil 4.5

Add Tapenade or Whipped Cod's Roe 3

House Smoked Mackerel, Quail Egg, Pickled Cucumber, Crostini 8

Angus Beef Ragu Arancini, Parmesan 9.5

Friggitelli Peppers, Lemon, Sea Salt 6.5

Whipped Nduja, Stracciatella, Raw Honey 10.5

Burrata, Peas, Wild Garlic Pesto 14

Middle White Pork Tonnato, Pickled Radishes 11

RAW & CURED

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

Red Prawn Crudo, Orange, Mint, Pistachios 12

Seared Tuna, Cucumber, Avocado, Olives 13.5

SEASONAL OYSTERS 5 each / 27.5 half a dozen



Shallot Mignonette / Smoked Cucumber Pickle



SEASONAL SALADS & VEGETABLES

Romano Peppers, Farro, Smoked Anchovies, Almonds 15.5 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
Cornish Mackerel, Datterini, Capers, Kalamata Olives 25
Lamb Rump, Braised Lettuce, Broad Beans, Wild Garlic 32
Creedy Carver Duck, Citrus Roast Carrots, Pistachio Pesto 31.5

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche 31 Half Cotswold 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

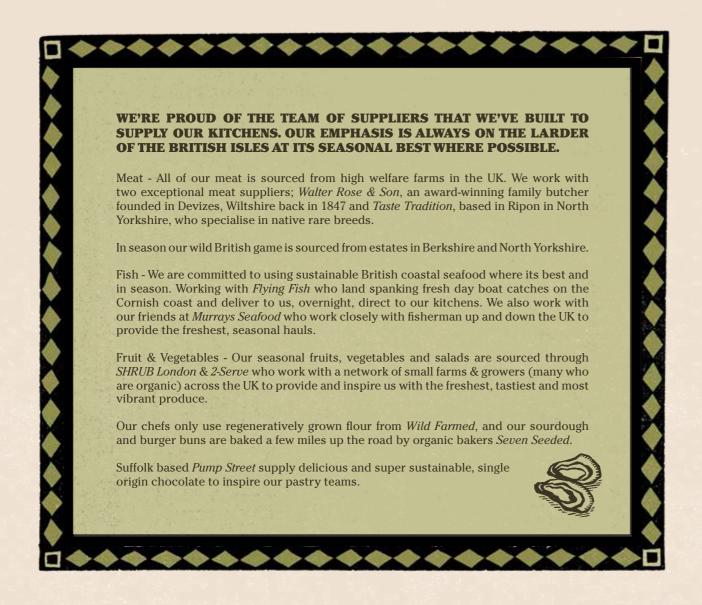
SIDES 6

House Fries, Aioli Jersey Royals, Tarragon & Shallot Butter

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

Citrus Roasted Carrots, Pistachio Pesto

Click for Calories



THE PRINCESS ROYAL

0203 096 6996 | CUBITTHOUSE.CO.UK | @PRINCESSROYALNOTTINGHILL

