

BRUNCH *from 10am-4pm*

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 13

Grilled Flat Bread, Slow Cooked Lamb, Labneh, Salsa Verde, Pickled Red Onion 17

The Full Princess 17.5 <i>Cumberland Sausage, Bacon, Burford Brown Egg, Hash Brown, Black Pudding, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast</i>	The Vegetarian Princess 15 <i>Two Burford Brown Eggs, Hash Brown, Avocado, Baked Beans, Mushrooms, Roasted Tomato, Sourdough Toast</i>
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From 12pm Onwards

SNACKS

Winter Caponata 7

Padrón Peppers, Lemon, Sea Salt 8

Add Baba Ghanoush or Beetroot Hummus 3 each

SMALL PLATES

Ribollita 10

Grilled Red Prawns, Calabrian Honey, Chilli 14.5

Burrata, Winter Truffle, Honey Dressing 15

Cornish Crab, Celery, Avocado, Toasted Focaccia 16



SALADS & VEGETABLES

Grilled Romaine, Anchovy & Parmesan Dressing 8 *Add Grilled Chicken* 8

Roast Delica Pumpkin, Chickpeas, Black Cabbage, Walnut Pesto, Ricotta 16.5

Roasted & Raw Fennel, Pomegranate, Watercress, Fresh Herbs 13

LARGE PLATES

Baked Cod, Cannellini, Chorizo, Shetland Mussels 30

Chicken Milanese, Confit Tomatoes, Salsa Verde 22

Gnocchi, Wild Mushrooms, Parmesan 21 *Add Fresh Black Truffle* 6

Venison Haunch, Winter Squash, Cavolo Nero, Fresh Figs 30

GRILLS

Half Cotswold Chicken, Harissa, Lemon, Coriander 23

Rib Eye 41

Served with Grilled Bone Marrow, Garlic & Herb Crumb

SAUCES 3

Chimichurri

Sundays from 12pm

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

Winter Greens, Almond Butter

London Leaves, Fresh Herbs, House Dressing

[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.

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.

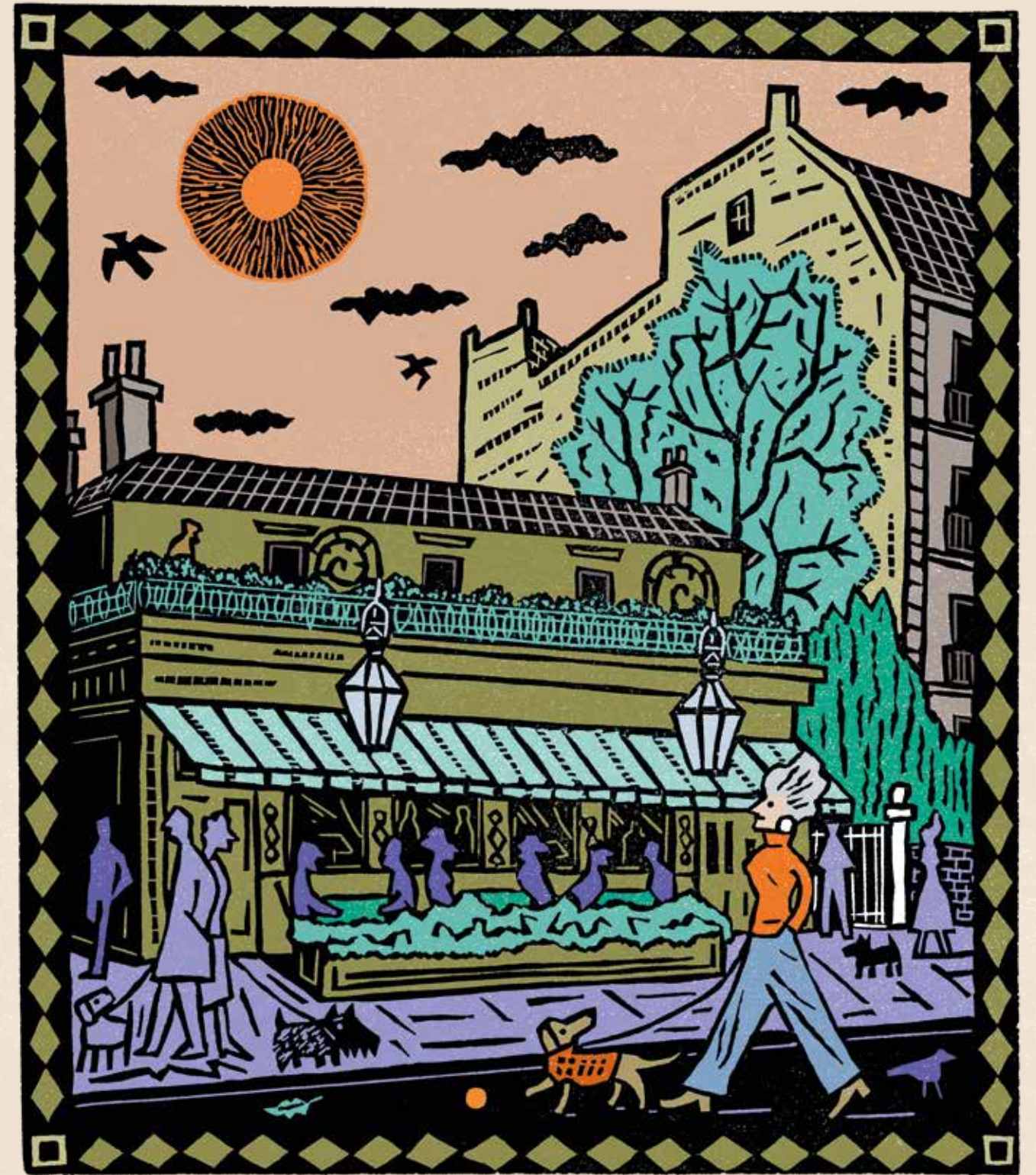
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

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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