

PRINCESS VICTORIA

Snacks

House roasted nuts	£2.50	Salt and pepper squid	£7.50
Nocellara olives	£3.50	Buttermilk fried chicken	£8.00
Scotch egg	£5.90	Arancini balls	£6.50

Charcuterie

SELECTION OF 3 FOR £10 OR ALL 5 FOR £15

Fennel salumi, Italy	Spicy chorizo cular, Spain
100% Goose salumi, Italy	Pancetta cotto, Italy
14 month Bayonne ham, France	All served with toast and pickles

Starters

Soup of day	£5.95	Chicken liver parfait	£7.00
Paddock farm country pork terrine	£6.90	Kumquat preserve, toasted Brioche	
Celeriac and apple salad, toasted sourdough		Crispy whitebait	£6.00
Baked beetroot & goats cheese (V)	£6.80	Tartare sauce and lemon	
Roasted and pickled walnuts, herb salad, mustard dressing		Cornish crab on toasted sourdough	£9.50
		Brown crab butter, lemon, avocado	



020 8749 5886

info@princessvictoria.co.uk

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Main Meals

Twice baked cheese soufflé	£11.50	Market fish of the day	SEE BOARD
Gruyere, black truffle, baby leaf salad (v)		Seasonally garnished fish is sourced from Cornish markets and day boats	
Butternut squash risotto	£12.50	Sheffield Farm venison suet pudding	£15.00
Toasted pumpkin seeds, sage, aged parmesan (v)		Roasted carrots, caramelised onion, mash potato	
Braised Hereford short-rib of beef	£19.75	Fish and chips	£12.50
Glazed smoked bacon, roasted grelot onions, creamed potato		Beer batter, mushy peas, tartar sauce, lemon	

From The Jospur Charcoal Oven

200g Hanger steak	£16.50	250g Pork chop	£17.50
280g Ribeye steak	£22.50	200g Barnsley lamb chop	£16.50

All meals come with confit garlic, smoked mushroom, beer battered onion rings and a choice of béarnaise, peppercorn sauce or blue cheese butter.

Our beef is aged in house for 28 days. Our pork and lamb comes from Paddock Farm in Oxfordshire

To Share

600g Sirloin on the bone	£43.50
Onion rings, confit garlic, smoked mushroom	
Roasted Norfolk chicken for 2	£29.50
Cauliflower cheese, potato salad, chicken gravy	

Sides

Chips	£3.00
Mash	£3.50
Green salad	£4.00
Seasonal Greens	£4.00
Cauliflower Cheese	£4.00

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Desserts

House made fudge	£2.00	Valrhona caramel chocolate mousse	£6.50
		caramelised white chocolate, toasted coconib	
House made marshmallow	£2.00	Apple tart tatin	£6.50
		Vanilla ice cream	
Sticky toffee pudding	£6.00	Ice creams and sorbets	£4.00/5.50
Toffee sauce, brown butter ice cream		Please ask for today's selection	2/3 SCOOP
Lemon and Rosemary Posset	£5.50		
Thyme shortbread			

Cheese

£3.50 EACH / £12.00 FOR FOUR

Tunworth – soft cheese a pasteurised Brie style English cows milk cheese very thin rind and fruity tang

Celtic Promise – semi soft cows milk cheese, washed in cider, produced in Ceredigiun. Wales

Cashel Blue – award winning Irish blue cheese, creamy with a deep mellow flavour

Golden Cross – creamy semi soft goats milk cheese, rolled in charcoal. East Sussex

Lancashire Bomb – made by father and son in Goosnaugh, matured for 24 months, creamy texture and strong mature flavour

All served with crackers and chutney



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Afters

Espresso Martini	£8.95	Cognac:	25ml	50ml
		Remy Martin XO	£14.00	£28.00
Classic Old fashioned	£8.95	Grappa:	25ml	50ml
		Ramadolo Bepi Tosolini	£3.70	£7.40
Calvados:	25ml	50ml		
12yr Adrian Gamut	£8.20	£16.40		
Armagnac:	25ml	50ml		
10yr Baron de Signac	£4.50	£9.00		
		Tequila:	25ml	50ml
		Heradura Reposado	£4.70	£9.40

Stickers & Port

	GLASS	BOTTLE
Côteaux du Layon, O Delesvaux, Loire Valley 2013 (750ml)	£5.90	£39.00
Clos Dady, Sauternes, 2009 (375ml)	£8.40	£42.00
Rasteau, Dom. de la Soumade, Rhône Valley 2011 (750ml)	£7.50	£55.00
Late Harvest Tokaji Katinka, Patricius 2013 (375ml)		£34.00
Cuvée Aletheia, Domaine, Peyraguey 2010 (500ml)		£60.00
Moscato D'Asti, Bera Canelli, Piemont 2011 (750ml)		£26.00
Riesling Beerenauslese, Kapellenberg, Göttelman, Nahe 2011 (500ml)		£76.00
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Taylor's Vintage Port 2010, Portugal (750ml)	£6.50	£38.00
Taylor's 10yr Old Tawny, Portugal (750ml)	£7.50	£55.00
Pedro Ximenez, Fernando de Castilla Classic, Spain (750ml)	£7.00	£50.00