



THE  
PRINCESS  
OF SHOREDITCH

## SUMMER SEASON

*Pineapple Daiquiri 12.50 / Bellini 10 / Queens Negroni 12.50*

<b>Sicilian olives</b>	5
<b>House roasted nuts</b>	4
<b>Cobble lane charcuterie board</b>	16
<b>Brie and truffle gougeres</b>	8
<b>Tempura courgettes, goats curd, honey, basil</b>	7
<b>Cured sea bream, jalapenos, grapes, pickled apple</b>	11
<b>Dorset crab crumpet, pickled radish, avocado</b>	14
<b>Beef tartare, mustard, egg yolk, confit shallots</b>	12
<b>Lancashire bomb and onion tart, black garlic</b>	11
<b>Isle of Wight tomatoes, goat's curd, balsamic, tomato consommé</b>	9
<b>Sirloin of beef, aubergine, asparagus, beef fat potatoes, bordelaise sauce</b>	26
<b>Creedy Carver duck breast, pickled plum, beetroot, juniper</b>	28
<b>Yorkshire lamb rump, hispi cabbage, pressed potato, garlic, yoghurt</b>	26
<b>Herb gnocchi, garden peas, broad beans, vermouth sauce</b>	19
<b>South Coast pollock, cauliflower, lemongrass, grapes</b>	24
<b>Highland venison wellington</b>	78
<i>For 2 to share, accompanied by truffle mash and cardamom carrots</i>	
<b>New potatoes, seaweed beurre blanc</b>	5.50
<b>Roasted Jerusalem artichokes</b>	5.50
<b>Hispi cabbage, bacon, crispy shallots, black garlic</b>	6.50

Our Dishes may contain traces of nuts. Full allergen list available - please ask your server to see a copy and let them know of any allergies.  
Our fish are caught off the South Coast on day boats. We work with small farms and share produce across our group of pubs in north London.  
A 12.5% service charge will be added to your bill.