



THE
PRINCESS
OF SHOREDITCH

SUMMER SEASON

Pineapple Daiquiri 12.50 / Bellini 10 / Queens Negroni 12.50

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