



### SNACKS

- Coombeshead Sourdough, Salted Keen's Butter 5
- Giardiniera Pickles 5
- Deep Fried Gordal Olives, Za'atar 6
- Fava Bean Falafel, Labneh, Harrisra 7
- Pissaladière Flatbread 8
- Padron Peppers, Lemon, Sea Salt 8



### SEASONAL OYSTERS 4.5 each

Shallot Mignonette



### STARTERS

- Sorrel Soup, Chopped Egg, Cornichon, Dill Crème Fraîche 10
- Grilled Ox Heart, Margherita Onions, Broad Beans, Zhoug 12
- Chicken Liver Parfait, Onion Chutney, Crostini 12
- Seared Beef Rump Carpaccio, Pecorino, Salmoriglio 12.5
- Steamed Mussels, Fennel, Sea Purslane, Chilli, Garlic 13
- Prawn Cocktail 14
- Burrata, Peas, Radishes, Toasted Sourdough 15

### SALADS

- European Style Chopped Salad 15
- Smoked Ham Hock, Green Beans, Mustard Dressing 17

### MAINS

- Trofie, Grezzina Courgettes, Wild Garlic, Lemon 19
- Oglesfield & Pancetta Burger, Fries 19.75
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- Roast Sugar Pit Bacon Chop, Braised Celery, Castelluccio Lentils, Grain Mustard 28
- Pan-Fried Salmon, Baby Artichokes, Spinach, Sauce Vierge 28
- Grilled Monkfish Tail, Braised Chickpeas, Chorizo, Tropea Onions 30
- Slow Roast Lamb Shoulder, Poached Vegetables, Salsa Verde 33

### STEAKS AND CHOPS

- Delmonico Ribeye 40   Flat Iron 31   Bavette 25
- Half Cotswold Chicken, Caramelised Lemon, Honey, Thyme 25
- Add Nduja Butter 2*
- Market Fish of the Day *Price on Application*
- All steaks served with Bearnaise Sauce and Seasonal Garnish*

### SIDES - 6

- Potatoes – Truffle & Parmesan Fries, Hand-Cut Chips, Mash, Roast Pink Fir with Caraway & Lemon
- London Leaf Salad   Grilled Spring Cabbage, Crispy Garlic, Green Chilli Oil   Honey & Thyme Buttered Carrots
- Braised Grezzina Courgettes, Oregano & Mint Gremolata

[Click for Calories](#)

**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.**

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

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

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



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