

### SNACKS

- Wildfarmed Sourdough, Truffled Butter 4.5  
Cornish Sardines & Nduja on Toast 8  
Scotch Egg, Chop Sauce 8  
Courgette Fritti, Mint, Raw Honey 6.5  
Crispy Cod Cheeks, Curried Mayonnaise 10  
Spring Crudités, Whipped Broad Beans 9

### SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



### STARTERS

- Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10  
Pea Soup, Smoked Haddock, Neal's Yard Crème Fraîche 9  
Burrata, Marinda Tomatoes, Focaccia, Basil 14  
Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil 12  
Steamed Shetland Mussels, Cider & Bay 12 / 20  
Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 14 / 22

### SALADS

- Poached Chalk Stream Trout, Crème Fraîche, Cucumber, Radish, Dill 14  
Violette Artichokes, Fennel, Spelt, Preserved Lemon 13

### MAINS

- Cubitt House Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75  
Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato 18  
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5  
Steak, Guinness & Stilton Pie, Bone Marrow & Gravy 20  
Slow Cooked Lamb Shoulder, Broad Beans, Chard, Salsa Verde 29  
Whole Roast Plaice, Spring Leeks, Wild Garlic 26  
Brixham Day Boat Fish - *Market Price*

### FROM THE GRILL

- Half Chicken, Sage & Garlic Butter 23  
Pork Chop, Roasted Apple & Rosemary 28

### Angus Steaks

- Flat Iron 31      Rib Eye 41  
Porterhouse 98 *for two to share*

*Steaks served with Grilled Bone Marrow & Garlic*

### SAUCES - 3

- Peppercorn      Wild Mushroom      Gremolata      Béarnaise

### SIDES - 6

- Fries - Hand Cut Chips *Add Truffle & Parmesan 2*  
Steamed Romano Courgettes, Oregano      Seasonal Greens, Lemon & Olive Oil  
Jersey Royals, Wild Garlic Butter      Peas à la Française  
Mashed Potatoes      Ed's Veg Mixed Leaves, Fig Leaf Dressing  
Roasted Young Carrots, Lovage Butter



*Scan for Calories*

*All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.*

# THE GRAZING GOAT

**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.



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