

SNACKS

Wildfarmed Sourdough, Truffled Butter 4.5

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

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 14 / 22

MAINS

Cubitt House Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75

Violette Artichokes, Fennel, Spelt, Preserved Lemon 13

Salt Baked Celeriac, Onion & Truffle Pithivier, Vegan Gravy 20

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

SUNDAY ROAST

Half Chicken, Sage & Garlic Butter 23

Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31

Slow Roasted Lamb Leg, Fresh Mint Sauce 31

Roast Porchetta, Spiced Apple, Gremolata 26

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

*All roasts served with Beef-Fat / Vegan Roast Potatoes,
Seasonal Greens, Yorkshire Pudding, Gravy*

SIDES - 6

Beef-Fat / Vegan Roast Potatoes

Montgomery & Cauliflower Gratin

Honey Roasted Carrots

Seasonal Greens, Lemon & Olive Oil

Peas à la Française

Ed's Veg Mixed Leaves, Fig Leaf Dressing



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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