



SNACKS & STARTERS

Wildfarmed Sourdough, Whipped Salted Butter 4.5

Padrons Peppers 6.5

Lemon & Black Pepper Buttermilk Chicken 8

Soup au Pistou 9

Steak Tartare, Egg Yolk, Carta di Musica 14

Leeks Vinaigrette, Egg, Hazelnuts, Tarragon, Truffle 11

Half a Dozen Prawns, Marie Rose Sauce 12.5



SEASONAL OYSTERS

5 each / 27.5 half a dozen

Shallot Mignonette / Cucumber & Fennel Pickle / Rhubarb Pickle



FISH & VEGETABLES

Purple Sprouting Broccoli, Leek & Sweet Pea Galette, Cheddar Sauce 18

Romaine, Grilled Onions, Sheep's Cheese, Dill & Sumac Salad Cream 14

Market Fish *POA*

SUNDAY ROASTS

Half Chicken, Rosemary & Lemon Stuffing, Roasted Garlic 25

Angus Beef Rump, Yorkshire Pudding, Horseradish Crème Fraîche 30

Wiltshire Pork Belly, Crackling, Bramley Apple Sauce 26

Slow Roast Lamb Shoulder, Thyme, Garlic & Honey 28

ROAST SERVED FAMILY STYLE

For tables of four or more

28 *per person*

*Served with Duck Fat & Rosemary Roast Potatoes,
Roast Carrots & Hispi Cabbage*

SIDES - 6

Duck Fat & Rosemary Roast Potatoes Cauliflower Cheese

Fries *Add Truffle & Parmesan 2* Buttered Hispi Cabbage

Roast Carrots Ed's Veg Mixed Leaves



Scan for Calories

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

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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