

# CUBITT

*London Pubs*

# HOUSE

## **SPRING/SUMMER SAMPLE FEASTING MENUS** **For the table to share**

### **FEASTING MENU ONE £55**

Warm Sourdough and butter for the table

**START** Whipped Smoked Cods Roe, Fresh Radishes and Cornish Carrots, Cured Egg Yolk Burrata, Salted Baked Beets, Spelt, Candied Wanuts and Fresh Herbs  
Slow-Cooked & Grilled Pork Belly Ribs, Spring Slaw

**MAINS** Roasted Cornish Hake, Braised Courgettes, Mint and Aioli  
Roasted Old Spot Porchetta, Fennel, Apple and Wild Garlic  
Fresh Potato Gnocci, New Season Girolles and Wild Garlic

**SIDES** Jersey Royals with Sage Butter  
Spring Greens with Olive Oil and Lemon

**PUDDING** Rhubarb and Mascarpone Trifle, Toasted Almonds  
Treacle Tart, Preserved Ginger Crème Fraîche

Fine British Cheeses with Crab Apple Jelly and Crackers +£13pp  
Petit Fours | Chocolate Fudge and Bloody Orange Jelly +£4pp

### **FEASTING MENU TWO £65**

Warm Sourdough and butter for the table

**START** Cured Wild Sea Bream Carpaccio with Citrus and Fennel  
Duck Liver Parfait, Beef Fat Brioche, Shallot Jam  
Burrata, Salted Baked Beets, Spelt, Candied Wanuts and Fresh Herbs

**MAINS** Baked Cod, Wild Garlic & Mustard Butter, Fried Sourdough Bread Crumbs  
Beef Cheek & Bone Marrow Cottage Pie, Spring Greens  
Fresh Potato Gnocci, New Season Girolles and Wild Garlic

**SIDES** Jersey Royals with Sage Butter  
Spring Greens with Olive Oil and Lemon

**PUDDING** Rhubarb and Mascarpone Trifle, Toasted Almonds  
Sticky Toffee Pudding, Pouring Cream

Fine British Cheeses with Crab Apple Jelly and Crackers +£13pp  
Petit Fours | Chocolate Fudge and Bloody Orange Jelly +£4pp

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## **FEASTING MENU THREE £75**

Warm Sourdough and butter for the table

**START** Devon Crab on Toast with Lemon & Brown Crab Mayonnaise  
Chopped Angus Beef Tartare, Egg Yolk, Rye Crackers,  
Burrata, Salted Baked Beets, Spelt, Candied Wanuts and Fresh Herbs

**MAINS** Roast Halibut, Burnt Leeks, Mussels and Tartare Sauce  
Fresh Potato Gnocci, New Season Girolles and Wild Garlic  
Salt Marsh Lamb Shoulder, Smoked Anchovies & Lemon Butter Sauce, Sprouting Broccoli

**SIDES** Jersey Royals with Sage Butter  
Spring Greens with Olive Oil and Lemon

**PUDDING** Chocolate Ganache with Sour Cherry Jam and Toasted Almonds  
Warm Fig and Almond Tart with Mascarpone

Fine British Cheeses with Crab Apple Jelly and Crackers +£13pp  
Petit Fours | Chocolate Fudge and Bloody Orange Jelly +£4pp

## **FEASTING MENU FOUR £95**

Warm Sourdough and butter for the table

**START** Burrata, Salted Baked Beets, Spelt, Candied Wanuts and Fresh Herbs  
Baked Hand-Dived Scallops with Bone Marrow Gratin  
Red Prawns with Roasted Garlic Aioli and Lemon

**MAINS** Lobster Thermidor  
Roast Beef Rib-Eye, Purple Sprouting Broccoli & Ahchovy, Bone Marrow Bèarnaise  
Fresh Potato Gnocci, New Season Girolles and Wild Garlic

**SIDES** Spring Greens with Olive Oil and Lemon  
Chips with Aioli  
Seasonal Summer Salad

**PUDDING** Salted caramel & Chocolate Pudding with Clotted Cream Ice Cream  
Rhubarb and Mascarpone Trifle, Toasted Almonds

Fine British Cheeses with Crab Apple Jelly and Crackers +£13pp  
Petit Fours | Chocolate Fudge and Bloody Orange Jelly +£4pp

**Available as plated dishes when individually pre-ordered**

*All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.*