

CUBITT

London Pubs

HOUSE

WINTER FEASTING MENUS

For the table to share

FEASTING MENU ONE £55

Warm Sourdough and butter for the table

START Whipped Smoked Cods Roe, Chicory and Toasted Walnuts
Colston Bassett, Date & Walnut Croquettes and Kohlrabi Slaw
Warm Bruschetta with Cornish Coppa, Roasted Romano Peppers and Mascarpone

MAINS Grilled Mackerel, Winter Tomatoes, Tardivo
Slow Cooked Old Spot Porchetta with Roasted Spiced Quince, Gremolata
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangratato
and Marjoram

SIDES Winter Greens with Hazelnut Butter
Chips with Aioli

PUDDING Pannacotta with Pomegranate Caramel
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 TWO £65

Warm Sourdough and butter for the table

START Duck Liver Parfait, Beef Fat Brioche, Shallot Jam
Colston Bassett, Date & Walnut Croquettes and Kohlrabi Slaw
Double Baked Soufflé with Smoked Haddock and Comté

MAINS Roasted Hake, Curly Kale, Brown Shrimps, Capers and Brown Butter
Grilled Free Range Chicken, Sage & Garlic with Watercress and Aioli
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangratato
and Marjoram

SIDES Mashed Potato
Winter Greens, Hazelnut Butter

PUDDING Warm Fig and Almond Tart with Mascarpone
Pear and Hazelnut Trifle with Butterscotch

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

Warm Devon Crab Thermidor Tart
Goosenargh Duck Rillettes, Warm Duck Fat Brioche and Fig Chutney
Colston Bassett, Date & Walnut Croquettes and Kohlrabi Slaw

MAINS

Angus Beef Rump, Béarnaise, Watercress
Grilled Monkfish with Black Cabbage, Jerusalem Artichokes and Vin Jaune
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangratato
and Marjoram

SIDES

Winter Greens with Hazelnut Butter
Chips with Aioli

PUDDING

Chocolate Ganache with Spiced Quince & Chestnuts
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 with Truffle
Baked Hand-Dived Scallops with Montgomery Cheddar Gratin
Colston Bassett, Date & Walnut Croquettes and Kohlrabi Slaw

MAINS

Roasted Brill, Seaweed & Lemon Butter, Roasted Salsify
Roast Beef Rib-Eye, Bone Marrow Sauce, Roasted Porcini & Parsley
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangratato
and Marjoram

SIDES

Winter Greens with Hazelnut Butter
Chips with Aioli

PUDDING

Steamed Lemon Pudding with Cream
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

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.