

CUBITT

London Pubs

HOUSE

SEASONAL SUMMER MENUS

For the table to share

FEASTING MENU ONE £55

Warm Coombeshead 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 Walnuts and Fresh Herbs
Slow Cooked and Grilled Pork Belly Ribs, Spring Slaw

MAINS Roast Cornish Hake, Braised Courgettes, Mint and Alioli
Roasted Old Spot Porchetta, Fennel, Apple and Wild Garlic
Fresh Potato Gnocchi With New Season Girolles and Wild garlic

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

PUDDING Rhubarb & 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 Coombeshead 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 Walnuts and Fresh Herbs

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

SIDES Steamed Jersey Royals with Sage
Spring Greens with Olive Oil and Lemon

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

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 Coombeshead Sourdough and Butter for the Table

START

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

MAINS

Roast Halibut, Burnt Leeks, Mussels and Tartare Sauce
Salt March Lamb Shoulder, Smoked Anchovies & Lemon Butter Sauce, Sprouting Broccoli
Fresh Potato Gnocchi with New Season Girolles and Wild Garlic

SIDES

Steamed Jersey Royals with Sage Butter
Spring Greens with Olive Oil and Lemon

PUDDING

Chocolate Ganache with Sour Cherry Jam and Toasted Almonds
Rhubarb & Mascarpone Trifle, Toasted Almonds

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

FEASTING MENU FOUR £95

Warm Coombeshead Sourdough and Butter for the Table

START

Burrata, Salted Baked Beets, Spelt, Candied Walnuts and Fresh Herbs
Baked Hand Dived Scallops, Bone Marrow Gratin
Red Prawns with Roasted Garlic Alioli and Lemon

MAINS

Lobster Thermidor
Roast Rib of Beef, Purple Sprouting Broccoli with Anchovies, Bone Marrow Béarnaise
Fresh Potato Gnocchi with New Season Girolles and Wild Garlic.

SIDES

Chips and Alioli
Spring Greens with Olive Oil and Lemon

PUDDING

Rhubarb & Mascarpone Trifle, Toasted Almonds
Salted Caramel & Chocolate Pudding with Clotted Cream

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.