

SUNDAY AUTUMN – WINTER FEASTING

Served Family Style

MENU ONE 58^{PER PERSON}

Coombeshead Sourdough, Keen's Whey Butter

TO START

Fish Frittura di mare, Lime Aioli
Venison Arancini, Grapeseed Mustard
Salt Baked Beets, Labneh, Castelfranco, Sour Cherry Molasses

ROAST

Porchetta, Spiced Quince
Free Range Chicken, Sage & Garlic Butter, Bread Sauce
Salt Baked Celeriac & Truffle Pithivier

SIDES

Yorkshire Pudding | Seasonal Greens | Roasted Carrots | Beef Fat Potatoes | Gravy

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream
Orange Spiced Madeleines

MENU TWO 78^{PER PERSON}

Warm Coombeshead Sourdough, Keen's Whey Butter

TO START

Colston Basset, Date & Walnut Croquettes, Kohlrabi, Apple
Cubitt House Smoked Salmon, Irish Potato Bread, Crème Fraiche, Cornish Exmoor Caviar
Sugar Pit Pork Ribs, Winter Slaw

ROAST

Angus Beef Rump, Horseradish Crème Fraîche
Free Range Chicken, Sage & Garlic Butter, Bread Sauce
Salt Baked Celeriac & Truffle Pithivier

SIDES

Yorkshire Pudding | Seasonal Greens | Roasted Carrots | Beef-Fat Potatoes | Gravy

SWEET THINGS

Panna Cotta, Autumn Fruit Jelly
Cannoli, Espresso Ganache, Hazelnuts

BOLT ONS

Cubitt House Smoked Salmon, Neals Yard Crème Fraîche, Bread & Butter Pickles, Rye (For 4-6) +75
Neals Yard Cheese Board, Boozy Fruit Chutney (For 4-6) +75
Petit Four +4.5^{per person}

[Click for Calories](#)

THE GRAZING GOAT

020 7724 7243 | CUBITTHOUSE.CO.UK | [@THETHEGRAZINGGOATW1](https://www.instagram.com/THETHEGRAZINGGOATW1)

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

SEASONAL FEASTING SPECIALS

Minimum of 10 per item

April & May

Spring Lamb, Wild Garlic Pesto 20 per person

June

Steamed Wye Valley Asparagus, Brown Butter Hollandaise 12 per person

July

New Season Cherry & Rose Pavlova 10 per person

August (13th - 31st)

Roasted Grouse, Bread Sauce, Game Chips, Crab Apple Jelly 25 per person

September

New Season Native Wild River Fal Oysters, Shallot Mignonette 13 per person

October

Game Pie, Autumn Black Truffle Mash 16 per person

November

Pasta Al Forno with Fontina, Buffalo Mozzarella, Alba White Truffle 20 per person

ALL YEAR

Seasonal Seafood Platter 25 per person

North Atlantic Prawns, Cornish Crab, Lobster, Mussels, Rock or Native Oysters, Aioli

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