

AUTUMN – WINTER FEASTING

Served Family Style

MENU ONE 58 PER PERSON

Homemade Focaccia, Extra Virgin Olive Oil

TO START

Hot Smoked Trout, Fennel, Preserved Lemon, Crème Fraîche, Smoked Chilli
Padron Peppers, Lemon, Sea Salt
Meatballs, Roasted Pomodoro Sauce, Basil, Manchego

MAIN EVENT

Roasted Aubergine, Winter Tomatoes, Chermoula, Fresh Herbs
Grilled Free Range Chicken, Salsa Verde, Black Olives, Pickled Chilli
Whole Cornish Mackerel, Salt Baked Beets, Orange, Sherry Vinaigrette

SIDES

Rosemary Fries | Broccoli, Spinach, Crispy Garlic

SWEET THINGS

Warm Flourless Chocolate Cake, Bitter Orange, Stracciatella Ice Cream
Cannoli, Westcombe Ricotta, Candied Orange

MENU TWO 78 PER PERSON

Coombeshead Sourdough, Butter

TO START

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

MAIN EVENT

Winter Truffle Steak au Poivre, Tewksbury Sauce
Baked Delicia Pumpkin Risotto, Pistachio, Pecorino
Grilled Sea Trout, Horse Radish Cream, Lemon

SIDES

Chips, Aioli | Winter Greens

SWEET THINGS

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

[Click for Calories](#)

The Orange

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

AUTUMN – WINTER FEASTING

Served Family Style

MENU THREE 95 PER PERSON

Coombeshead Sourdough, Butter

TO START

Colston Basset, Date & Walnut Croquettes, Kohlrabi, Apple slaw
Baked Scallop, Montgomery Cheese Sauce
Tamworth Pork Rilette, Sourdough, Dill Mustard Cucumber

MAIN EVENT

Roasted Turbot, Brown Shrimp, Chicken Butter Sauce
Spiced Cauliflower, Pecorino, Mascarpone
Angus Beef & Wild mushroom Wellington, Tewksbury Sauce

SIDES

Chips, Aioli | Winter Greens

SWEET THINGS

Pannetone, Brown Butter Pudding, Roasted Black Figs, Spiced Custard
Sea Salt Milk Chocolate Doughnuts, Dark Chocolate Sauce

BOLT ONS

Cubitt House Cured 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

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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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