

AUTUMN – WINTER FEASTING

Served Family Style

MENU ONE 58^{PER PERSON}

Coombeshead Sourdough, Keen's Whey Butter

TO START

Seared Angus Rump Carpaccio, Salmoriglio, Parmesan
Purple Sprouting Broccoli Bruschetta, Pecorino Romano

MAIN EVENT

Smoked Haddock, Mussel & Jerusalem Artichoke Gratin
Delica Pumpkin Risotto, Girolles, Crispy Sage
Grilled Free Range Chicken, Honey, Thyme, Caramelised Lemons

SIDES

Hand Cut Fries | Buttered Seasonal Greens

SWEET THINGS

Mont Blanc
Chocolate Fudge

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 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 THOMAS CUBITT

020 7730 6060 | CUBITTHOUSE.CO.UK | @THETHOMASCUBITT

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

Warm Coombeshead Sourdough, Keen's Whey 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

Roast 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 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](#)

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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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