

# FEASTING MENU ONE

*Spring*

**58** *per person*

*Served family style*

*Deep Fried Olives, Za'atar*

*Coombeshead Farm Sourdough, Salted Keen's Butter*

## TO START

Prawn Cocktail

Chicken Liver Parfait, Crostini, Onion Chutney

## MAIN EVENT

Grilled Free-Range Chicken, Honey, Thyme, Caramelised Lemon

Trofie, Grezzina Courgettes, Wild Garlic, Lemon

Pan-Fried Salmon Fillet, Baby Artichokes, Spinach, Sauce Vierge

Steamed Greens | Fries

## SWEET THINGS

Frangipane Tart, Blood Orange, Chamomile Ice Cream

Raspberry Madeleines, Framboise

[Click for Calories](#)



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

# FEASTING MENU TWO

*Spring*

**78** per person

*Served family style*

*Padron Peppers*

*Coombeshead Farm Sourdough, Salted Keen's Butter*

## TO START

Burrata, Peas & Radishes on Toast

Seared Beef Rump Carpaccio, Pecorino, Salmoriglio

## MAIN EVENT

Slow Roast Lamb Shoulder, Poached Vegetables, Salsa Verde

Trofie, Grezzina Courgettes, Wild Garlic, Lemon

Grilled Monkfish Tail, Braised Chickpeas, Chorizo, Grilled Tropea Onions

Steamed Greens | Hand Cut Chips

## SWEET THINGS

Pear Tartin, Poire Williams Ice Cream, Salted Caramel

Raspberry Madeleines, Framboise

[Click for Calories](#)



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# FEASTING MENU THREE

*Spring*

**95** *per person*

*Served family style*

*Spring Vegetable Crudites, Bagna Cauda  
Coombeshead Farm Sourdough, Salted Keen's Butter*

## TO START

Baked White Polenta, Duck Egg Yolk, Parmesan, Thyme, Black Truffle  
Cornish Crab & Shaved Artichoke Salad

## MAIN EVENT

Crispy Roast Suckling Pig, Bramley Apple Sauce, Cider Gravy  
*Pink Fir Potatoes Cooked in Cider | Grilled Spring Greens, Sage, Brown Butter  
Risina Beans, Chard, Caraway*

*or*

Roast Rib Of Beef, Horseradish, Maderia, Gravy  
*Beef Dripping Hasselback Potatoes | Poached Carrots, Honey, Brown Butter  
Celeriac & Parsnip Gratin, Bone Marrow Crumb*

*or*

Baked Whole Turbot, Wild Garlic Butter, Caramelised Lemon  
*Pink Fir Potatoes, Lemon, Thyme, Parmesan | Braised Spinach, Peas, Chilli  
Castelluccio Lentils, Black Olives*

## SWEET THINGS

Floating Islands  
*Baked Vegan Vanilla Meringue, Oat Milk Custard, Caramel Sauce, Toasted Almonds  
Pistachio Madeleines*

[\*Click for Calories\*](#)

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## BOLT - ONS

Cubitt House Cured Salmon, Neals Yard Crème Fraîche,  
Pickles, Rye *(minimum of 10)* +75 serves four to six

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 serves four to six



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