



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5 Corn Ribs, Smoked Paprika, Lime 7.5
Padron Peppers, Lemon, Sea Salt 8 Merguez Scotch Egg, Pub Sauce 8.5
Short Rib Arancini, Truffle Mayonnaise 12 Charentais Melon & Burrata Tart, Mint, Lime 12.5

SEASONAL OYSTERS 4.5 each / 25 half dozen



Shallot Mignonette *or* Pickled Fennel



STARTERS

Crispy Courgette Flower, Heritage Tomatoes, Gazpacho, Basil 15
Gin Cured Loch Duart Salmon, Pickled Radish, Green Goddess Dressing 11
Cornish Crab Salad, Brioche, Brown Crab Dressing, Fresh Herbs 15
Mackerel Escabeche, Pickled Carrots, Yoghurt, Fennel 12.5
Angus Beef Tartare, Confit Egg Yolk, Walnut Ketchup 16/22



SALADS

Fine Green Beans, Peaches, Westcombe Cheddar, Walnut Dressing 16
Grilled Tuna '*Nicoise*' 24
Grilled Sprouting Broccoli, Smoked Bacon, Anchoiade, Parmesan 16

MAINS

Cubitt House Burger, Bacon Jam, Pickled Onion Ring, Horseradish Mayo 19.75
Wild Mushroom Risotto 21
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
Beef Cheek & Stilton Pie, Mash, Gravy 23
Halibut, Seasonal Courgettes, Ricotta, Vermouth Sauce 31
Roast Creedy Carver Duck, Grilled Baby Leeks, Turnips, Orange & Duck Sauce 29
Stone Bass, Isle of White Tomatoes, Sea Herbs, Gordal Olive Beurre Blanc 25
Roast Lamb Rump, Caponata, Smoked Yoghurt, Pink Peppercorn Sauce 32

GRILLS

Half Cotswold Chicken, Roasted Garlic Butter, Lemon 23
Grilled Market Fish, Bouillabaisse Sauce *POA*
Picanha 31 Ribeye 41 Porterhouse *for 2 to Share* 90

SAUCES - 3

Peppercorn Chimichurri



SIDES - 6

Mac & Cheese, Summer Truffle London Leaf Salad
Fries Hand-Cut Chips Brown Butter Mashed Potato Roasted Heritage Carrots, Saffron, Dukkah
Beer Battered Pickled Onion Rings Steamed Broccoli, Nduja Butter
BBQ Hispi Cabbage, Smoked Onion, Duck Fat

[Click for Calories](#)

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

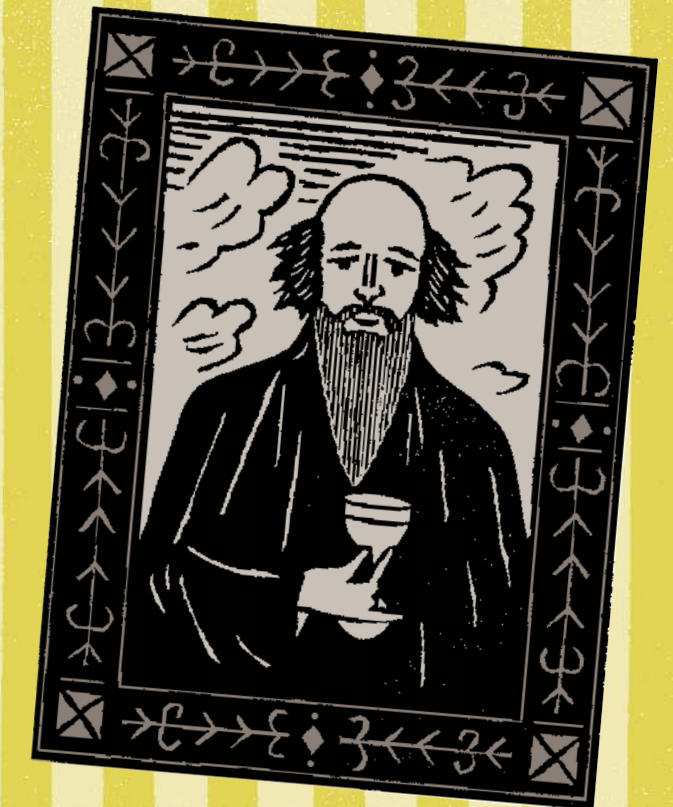
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

We predominantly source most of our seafood from *Wright Brothers* depot on the Devon coast. The fish arrives via day boats, and we only use sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



THE ALFRED TENNYSON

020 7730 6074 | CUBITTHOUSE.CO.UK | @THEALFREDTENNYSON