




**SNACKS**

Coombeshead Sourdough, Salted Keen’s Butter 5    White Bean Hummus, Summer Crudites 8.5


Scotch Egg, Chop Sauce 8.5    Padron Peppers, Sea Salt, Lemon 8

Crispy Cod Cheeks, Curried Mayonnaise 10    Caponata, Toasted Focaccia, CH Olive Oil 7



**SEASONAL OYSTERS    4.5 each / 25 half a dozen**

Shallot Mignonette



**SMALL PLATES**

Duck Liver Parfait, Pickled Apricots, Sourdough Toast 10

Chilled San Marzano & Roasted Pepper Soup, Ewe’s Cheese, Cucumber, Pine Nuts 9

Burrata, Heritage Tomatoes, Tuscan Kale, Pistachio Pesto 15

Pan Seared Scallop, Bacon Jam, Lemon & Parsley Butter 11.5

Seabass Crudo, Citrus Dressing, Chilli, Mint, Olive Oil 11

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast 16/22



**SALADS**

Yellow Beans, Heritage Tomatoes, Sourdough Croutons, Buttermilk Dressing 15

*Add Chicken 4*

Roasted Cauliflower, Pickled Sour Cherries, Hazelnuts, Fresh Herbs, Tahini 15

Poached Loch Duart Salmon, Cucumber, Fennel, Labneh, Orange Blossom Honey 17

**MAINS**

Cubitt House Burger, Red Pepper Ketchup, Scamorza, Fries 19.75

Rigatoni, Datterini Tomatoes, Westcombe Ricotta 19

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Grazing Goat Shepherd’s Pie 23

Roast Creedy Carver Duck, Rainbow Chard, Grilled Peaches, Rosemary 31

Brixham Day Boat Fish - *Market Price*

**FROM THE GRILL**

Half Cotswold Chicken, Sage & Garlic Butter 23

Sugar Pit Bacon Chop, Roast Apples, Sage 30

**ANGUS STEAKS**

Flat Iron 31    Rib Eye 41    Porterhouse 98

*Served With: Bone Marrow, Roasted Garlic, Fries*

**SAUCES - 3 EACH**

Peppercorn    Wild Mushroom    Gremolata    Red Wine



**SIDES - 6**

Fries, Truffle Parmesan Fries, Hand Cut Chips    Roast Romano Courgettes, Lemon & Mint

Buttered Seasonal Greens    Pink Fir Potatoes, Chervil & Tarragon

Steamed Runner Beans, Chilli, Smoked Almonds    London Leaf Salad

[Click for Calories](#)

*All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.*

**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 GRAZING GOAT

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