

# FEASTING MENU ONE

*Summer*

**58** *per person*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

Prawn Cocktail

Chicken Liver Parfait, Crostini, Onion Chutney

Green Bean Fritti, Chilli, Garlic

## MAIN EVENT

Grilled Cotswold Chicken, Honey, Thyme, Caramelised Lemon

Pan Fried Loch Duart Salmon, Baby Artichokes, Sauce Vierge

Trofie, Grezzina Courgettes, Wild Garlic, Lemon *per person*

House Fries, Aioli | Buttered Seasonal Greens

## SWEET THINGS

Mascarpone Panna Cotta, English Strawberries, Pink Peppercorns

Lemon & Poppyseed Madeleines

[\*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

*Summer*

**78** *per person*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

Padron Peppers, Lemon, Sea Salt

Burrata, English Peas, Radishes

Seared Beef Rump Carpaccio, Pecorino, Salmoriglio

## MAIN EVENT

Slow Roast Lamb Shoulder, Summer Vegetables, Salsa Verde

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

Trofie, Grezzina Courgettes, Wild Garlic, Lemon *per person*

Hand Cut Chips | Buttered Seasonal Greens

## SWEET THINGS

Vanilla Baked Cheesecake, Mango, Passionfruit

Lemon & Poppyseed Madeleines

[Click for Calories](#)



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# FEASTING MENU THREE

*Summer*

**95** *per person*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

Spring Vegetable Crudites, Bagna Cauda  
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, Maderia Gravy, Horseradish Sauce  
*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*  
or  
*(Vegetarian Option)*  
Trofie, Grezzina Courgettes, Wild Garlic, Lemon *per person*

## SWEET THINGS

Floating Islands  
*Baked Vanilla Meringue, Custard, Caramel Sauce, Toasted Almonds*  
Pistachio Madeleines, White Chocolate

[Click for Calories](#)

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## BOLT - ONS

Cubitt House Cured Salmon, Neal's Yard Crème Fraîche,  
Pickles, Rye *75 serves four to six*

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



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