

FEASTING MENU ONE

Autumn

58 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Padron Peppers, Lemon, Sea Salt
Seared Beef Rump Carpaccio, Pecorino & Salmoriglio
Prawn Cocktail

MAIN EVENT

Grilled Cotswold Chicken, Honey, Thyme, Caramelised Lemons
Baked Hake, Whipped Celeriac, Shetland Mussels, Fennel, Dill & Lemon Butter
Individually plated option for vegetarian guests:
Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata
Seasonal Steamed Greens | House Fries, Aioli

SWEET THINGS

Rum & Pecan Tart, Rum Caramel, Whipped Cream
Hazelnut Madeleines

[*Click for Calories*](#)



CH

@THETHOMASCUBITT

THE THOMAS CUBITT

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

FEASTING MENU TWO

Autumn

78 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Padron Peppers, Lemon, Sea Salt

Chicken Liver Parfait, Crostini, Onion Chutney

Leeks Vinaigrette, Chopped Egg, Hazelnut, Tarragon, Truffle

MAIN EVENT

Grilled Delmonico Ribeye, Roasted Shallots, Watercress, Peppercorn Sauce

Poached Smoked Haddock, Potato Rosti, Kale, Crème Fraîche & Chive Sauce

Individually plated option for vegetarian guests:

Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata

Seasonal Steamed Greens | Triple Cooked Chips, Aioli

SWEET THINGS

Poached Pear, Whipped Mascarpone, Brown Butter Fudge, Toasted Oat Crumble

Hazelnut Madeleines

[Click for Calories](#)



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FEASTING MENU THREE

Autumn

95 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

Autumn Root Vegetable Crisps

TO START

Grilled Squid, Pancetta, Chickpeas, Chilli, Marjoram & Lemon
Whipped Pumpkin, Pumpkin Fritters, Goat's Curd, Watercress, Pumpkin Seed Gremolata

MAIN EVENT

Slow Roast Sugar Pit Pork Rack, Sage & Garlic Roast Potatoes,
Grilled Hispi Cabbage, Honey & Thyme Buttered Carrots

or

Baked Whole Turbot, Colcannon, Roasted Salsify,
Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio,
Pumpkin Seed Gremolata

SWEET THINGS

Seasonal Stone Fruit Cobbler, Honeyed Mascarpone Whipped Cream
Hazelnut Madeleines

[*Click for Calories*](#)



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BOLT - ONS

Severn & Wye Smoked 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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