



SNACKS

Warm Sourdough Baguette, Salted Butter 4.5

Pork Scratchings, Fennel Salt 5

Mushrooms on Toast, Parmesan, Tarragon 10

Chorizo Scotch Egg, Pub Sauce 7.5

Shetland Mussels, Garlic, Parsley, Potato Flatbread 10

Roasted Pumpkin Soup, Colston Bassett, Sage 9

SEASONAL OYSTERS 5 each / 27.5 half dozen



Shallot Mignonette /
Pickled Cucumber & Apple



PLATES

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Angus Beef Cheeseburger, Fries 19.5

Add Smoked Bacon or Pickled Onion Ring 3

Pie of the Week, Seasonal Greens, Gravy 19.5

Cumberland Sausage, Mash, Onions, Guinness Gravy 16.5

Wild Mushroom Risotto 18

Steak Frites, Peppercorn Sauce 21.5

Classic Caesar Salad 16



SIDES - 6

Triple Cooked Chips or Fries

Mashed Potato

Cavolo Nero, Confit Shallots & Garlic

Ed's Veg Leaves, Roquefort, Honey

[Click for Calories & Allergens](#)

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

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.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

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

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London* & *2Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



THE ALFRED TENNYSON



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