

SNACKS

- Wildfarmed Sourdough, Truffled Butter 4.5
Cornish Sardines & Nduja on Toast 8
Scotch Egg, Chop Sauce 8
Courgette Fritti, Mint, Raw Honey 6.5
Crispy Cod Cheeks, Curried Mayonnaise 10
Spring Crudités, Whipped Broad Beans 9

SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



STARTERS

- Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10
Pea Soup, Smoked Haddock, Neal's Yard Crème Fraîche 9
Burrata, Marinda Tomatoes, Focaccia, Basil 14
Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil 12
Steamed Shetland Mussels, Cider & Bay 12 / 20
Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 14 / 22

SALADS

- Poached Chalk Stream Trout, Crème Fraîche, Cucumber, Radish, Dill 14
Violette Artichokes, Fennel, Spelt, Preserved Lemon 13

MAINS

- Cubitt House Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75
Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato 18
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
Steak, Guinness & Stilton Pie, Bone Marrow & Gravy 20
Slow Cooked Lamb Shoulder, Broad Beans, Chard, Salsa Verde 29
Whole Roast Plaice, Spring Leeks, Wild Garlic 26
Brixham Day Boat Fish - *Market Price*

FROM THE GRILL

- Half Chicken, Sage & Garlic Butter 23
Pork Chop, Roasted Apple & Rosemary 28

Angus Steaks

- Flat Iron 31 Rib Eye 41
Porterhouse 98 *for two to share*

Steaks served with Grilled Bone Marrow & Garlic

SAUCES - 3

- Peppercorn Wild Mushroom Gremolata Béarnaise

SIDES - 6

- Fries - Hand Cut Chips *Add Truffle & Parmesan 2*
Steamed Romano Courgettes, Oregano Seasonal Greens, Lemon & Olive Oil
Jersey Royals, Wild Garlic Butter Peas à la Française
Mashed Potatoes Ed's Veg Mixed Leaves, Fig Leaf Dressing
Roasted Young Carrots, Lovage Butter

[Click for Calories](#)

THE GRAZING GOAT

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 & 2-Serve* 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.

