

## SNACKS

- Sourdough, Wild Garlic Butter 5  
Grilled Lamb Skewers, Tzatziki 11  
Scotch Egg, Chop Sauce 9  
Ricotta & Romano Courgettes on Toast 9.5  
Spring Crudité, Whipped White Beans, Gremolata 10  
Crispy Red Prawns, Lime Aioli 11

### SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette

*Gusbourne Blanc de Blancs, Kent, England, 2020 15.50*  
*Charles Heidsieck Brut Réserve, Champagne, France, NV 17*



## STARTERS

- Duck Liver Parfait, Pickles, Sourdough 10  
Burrata, Fresh Peas, Broad Beans, Pistachio Pesto 15  
Spring Leeks & Potato Soup, Stichelton 9  
Steamed Mussels, Smoked Chilli, Grilled Lemon 12 / 20  
Beef Tartare, Montgomery Cheddar, Dripping Sourdough 14 / 22

## MAINS

- Angus Burger, Chorizo, Cheddar, Fries 19.75  
Fresh Pasta, Peas, Broad Beans, Mint, Pecorino 20  
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5  
Grilled Artichokes, Jersey Royals, Rocket, Caper & Herb Vinaigrette 15  
Brixham Day Boat Fish P.O.A

## SUNDAY ROAST

- Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31  
Half Chicken, Sage & Garlic Butter 25  
Slow Roasted Lamb Leg, Fresh Mint Sauce 31  
Roast Porchetta, Spiced Apple, Gremolata 26  
Wild Mushroom Wellington, Vegetable Gravy 22

### ROAST SERVED FAMILY STYLE

*For tables of four or more*

*30 per person*

*All roasts served with Beef-Fat / Vegan Roast Potatoes,  
Seasonal Greens, Yorkshire Pudding, Gravy*

## SIDES

- Hand Cut Chips or Fries 7 *Add Truffle & Parmesan 2*  
Beef-Fat Roast Potatoes 6  
Montgomery & Cauliflower Gratin 6  
Peas À La Française 6  
Roasted Young Carrots, Honey & Mustard 6  
Seasonal Greens, Lemon & Olive Oil 6  
Ed's Veg Mixed Leaves, Fig Leaf Vinaigrette 6

[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.

Cubitt House's new partnership with the *Nevill Holt Estate* in Leicestershire is an exclusive seasonal farming and livestock project, built around the highest standards of quality, provenance and welfare. We are working with the farm on seasonal specials when available to us.

In collaboration with the estate we're rearing our own limited free range Hubbard chickens, slow-grown for flavour, character and raised outdoors with space to roam and forage. Tamworth pigs, a heritage breed prized for its rich, succulent meat. Reared entirely outdoors on a diet of natural feed and farm foraging, the pigs grow slowly over six to seven months. In season we will also use wild seasonal game birds and goats from the estates farm.

