



### SNACKS

- Wildfarmed Sourdough, Whipped Salted Butter 4.5
- Spring Crudités, Anchovy Mayonnaise 10
- Pea, Broad Bean & Mint Croquettes, Aioli 6
- Muhammara & Roasted Vegetable Flatbread 6



### SEASONAL OYSTERS

5 each / 27.5 half a dozen

Shallot Mignonette / Cucumber & Fennel Pickle / Rhubarb Pickle



### STARTERS

- Soup au Pistou 9
- Steak Tartare, Egg Yolk, Carta di Musica 14
- Grilled Red Prawns, Salmoriglio, Aioli 12
- Leeks Vinaigrette, Chopped Egg, Hazelnut, Tarragon, Truffle 11

### SALADS

- Romaine, Grilled Onions, Sheep's Cheese, Dill & Sumac Salad Cream 14
- Endives, Cacklebean Egg, Cured Pork 16

### MAINS

- Rolled Lamb Belly & Grilled Kidney, Chickpeas, Salsa Verde 25
- Roast Cornish Cod, Artichoke Barigoule 32
- Pork T-Bone, Carlin Peas, Leeks 27
- Red Gurnard Baked Rice, Pimento, Saffron Aioli 24
- Cavatelli Pasta, Cime Di Rapa, Chilli, Wild Garlic 18

### GRILLS

- Half Chicken, Orange & Honey Agrodolce 23
- Flat Iron 31    Ribeye 41    Barnsley Chop 28
- Market Fish *P.O.A*

### SAUCES - 3

- Peppercorn    Béarnaise    Salsa Verde    Nduja Butter

### SIDES

- Ed's Veg Mixed Leaves 6    Hand Cut Chips or Fries 6 *Add Truffle & Parmesan 2*
- Mashed Potato 5    New Potatoes, Pesto 6    Purple Sprouting Broccoli, Chilli, Ajo Blanco 6
- Peas, Broad Beans, Spinach & Mint 6    Baked Beetroots & Chard 6    Honey Roasted Radishes 6
- Peperonata 5



Scan for Calories

All prices include VAT. An optional 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

**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.



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