



SNACKS

- Wildfarmed Sourdough, Whipped Salted Butter 4.5
- Nutbourne Tomato & Anchovy Toasts 6
- Lamb Scrumpets, Confit Garlic Yoghurt 8
- Flatbread, Hummus, Za’atar 5.5



SEASONAL OYSTERS  
5 each / 27.5 half a dozen



- Seasonal Oysters, Mignonette
- Gusbourne Blanc de Blancs, Kent, England, 2019 125ml 15.50
- Charles Heidsieck Brut Réserve, Champagne, France, NV 125ml 17

STARTERS

- Amalfi Lemon & Pecorino Risotto 12
- Stracciatella, Heritage Tomatoes, Basil 12.5
- Steak Tartare, Egg Yolk, Carta Di Música 14
- Crispy Artichoke, Labneh, Capers, Calabrian Chilli 10.5

SALADS

- Cucumber, Fennel, Buttermilk & Dill 13
- Callipo Tuna Niçoise 16
- Cornish Crab, Celery & Citrus 17

MAINS

- Spatchcock Quail, Castelluccio Lentils, Roasted Peppers 20
- Lamb Rump, Slow Cooked Marrow & Peas, Anchovy Butter 32
- Atlantic Pollock, Nutbourne Tomatoes, Fennel, Samphire 23
- Chalk Stream Trout, Summer Squash Fritti, Salsa Rossa 26
- Aubergine Involtini, Chickpea Sugo, Hazelnut Pesto 18

GRILLS

- Half Chicken, Orange & Honey Agrodolce 23
- Flat Iron 31    Pork T- Bone 22    Sirloin on the Bone 41
- Mackerel / John Dory P.O.A

SAUCES - 3

- Peppercorn    Béarnaise    Salsa Verde    Anchovy Butter    Salsa Rossa

SIDES - 6

- Ed’s Veg Mixed Leaf Salad    Hand Cut Chips or Fries *Add Truffle Parmesan 2*
- New Potatoes, Pesto    Cannellini Beans, Fontina & Sage
- Spinach, Spring Onions & Confit Garlic    Roasted Peppers & Oregano



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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