AUTUMN
PUB FEASTING

Available Monday - Friday lunch only

48 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Caesar Salad, Anchovies, Parmesan

MAIN

Grilled Chicken, Sage & Lemon Butter

Slow Roast Lamb Shoulder Pie

Individually plated option for vegetarian guests:

Delica Squash & Wild Mushroom Rotolo

Fries | Seasonal Greens, Lemon, Olive Oil

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch,
Clotted Cream

CLICK FOR CALORIES

THE THOMAS CUBITT

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.

AUTUMN
FEASTING MENU ONE

60 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce
Celeriac & Apple Salad, Hazelnut Vinaigrette

MAIN

Grilled Chicken, Sage & Lemon Butter
Angus Flat Iron, Roasted Mushrooms
Individually plated option for vegetarian guests:
Delica Squash & Wild Mushroom Rotolo

Fries | Winter Leaves | Seasonal Greens
Peppercorn Sauce | Béarnaise

SWEET THINGS

Sticky Ginger Sponge, Poached Conference Pears,
Poire William Ice Cream

Add Cheese 16

CLICK FOR CALORIES

THE THOMAS CUBITT

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AUTUMN
FEASTING MENU TWO

80 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Devilled Eggs
Roasted Black Figs, Graceburn, Celery
Steak Tartare, Egg Yolk, Carta di Musica

MAIN

Grilled Chicken
Angus Prime Rib, Bone Marrow Butter
Individually plated option for vegetarian guests:
Delica Squash & Wild Mushroom Rotolo

Fries | Winter Leaves | Seasonal Greens
Truffle Mash | Béarnaise | Red Wine Sauce

SWEET THINGS

Chocolate Torte, Burnt Butter Ice Cream

Add Cheese 16

CLICK FOR CALORIES

THE THOMAS CUBITT

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AUTUMN
SUNDAY FEASTING MENU

60 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Celeriac & Apple Salad, Hazelnut Vinaigrette

MAIN

Roast Angus Beef Rump

Roast Chicken

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Roast Potatoes | Yorkshire Puddings

Seasonal Vegetables | Madeira Gravy | Bread Sauce

Horseradish Crème Fraîche

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

CLICK FOR CALORIES

THE THOMAS CUBITT

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BOLT-ONS

Smoked Chalk Stream Trout, Neal's Yard Crème Fraîche,
Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*

THE THOMAS CUBITT

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