



## PUB LUNCH FEASTING MENU

SPRING

*Available for Monday-Friday lunch bookings only*

**48** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

### TO START

Scotch Eggs, Pub Sauce

Caesar Salad, Beech Smoked Anchovies

### MAIN

Grilled Chicken, Sage & Lemon Butter

Shepherd's Pie

*Individually plated option for vegetarian guests:*

Cavatelli Pasta, Cime di Rapa, Chilli, Wild Garlic

Fries | Seasonal Greens, Lemon & Olive Oil

### SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

[CLICK FOR CALORIES](#)

CH

@THETHOMASCUBITT

*THE THOMAS CUBITT*

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



## FEASTING MENU ONE

SPRING

*Available for Monday-Saturday bookings only*

**60** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

### TO START

Scotch Eggs, Pub Sauce

Spring Crudités, Anchovy Mayonnaise

### MAIN

Grilled Chicken, Sage & Lemon Butter

Angus Flat Iron, Roasted Mushrooms

*Individually plated option for vegetarian guests:*

Cavatelli Pasta, Cime di Rapa, Chilli, Wild Garlic

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

### SWEET THINGS

Custard Tart, Poached Rhubarb, Crème Fraîche Ice Cream

[CLICK FOR CALORIES](#)

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## FEASTING MENU TWO

SPRING

*Available for Monday-Saturday bookings only*

**80** *per person*

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

### TO START

Steak Tartare, Egg Yolk, Carte di Musica  
Grilled Red Prawns, Salmoriglio & Garlic Aioli

*Individually plated option for vegetarian guests:*

Pea, Broad Bean & Mint Croquettes, Aioli

### MAIN

Grilled Chicken, Wild Garlic & Truffle Butter  
Angus Prime Rib, Roasted Garlic & Bone Marrow

*Individually plated option for vegetarian guests:*

Cavatelli Pasta, Cime di Rapa, Chilli, Wild Garlic

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Gratin Dauphinois  
Béarnaise | Red Wine Sauce

### SWEET THINGS

Caramel Baked Cheesecake, Seasonal Fruit

[CLICK FOR CALORIES](#)

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# SUNDAY FEASTING MENU

SPRING

*Available for Sunday bookings only*

**60** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

## TO START

Scotch Eggs, Pub Sauce

Spring Crudités, Anchovy Mayonnaise

## MAIN

Roast Angus Beef Rump

Grilled Chicken

*Individually plated option for vegetarian guests:*

Purple Sprouting Broccoli, Leek, Sweet Pea Galette, Cheddar Sauce

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

Bread Sauce | Horseradish Crème Fraîche

## SWEET THINGS

Sunday Sharing Dessert

[CLICK FOR CALORIES](#)

CH

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## BOLT - ONS

Severn & Wye Smoked Salmon, 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*



CH

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