



SNACKS & STARTERS

- Wildfarmed Sourdough, Whipped Salted Butter 4.5
- Padron Peppers 5.5
- Lemon & Black Pepper Buttermilk Chicken 8
- Soup of the Day 9
- Lamb Scrumpets, Confit Garlic Yoghurt 9
- Stracciatella, Nutbourne Tomatoes, Basil 12.5
- Steak Tartare, Egg Yolk, Carta Di Música 14



SEASONAL OYSTERS  
5 each / 27.5 half a dozen

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



FISH & VEGETABLES

- Callipo Tuna Niçoise 16
- Caesar Salad 15 *Add Chicken 4*
- Market Fish – POA
- Aubergine Involtini, Chickpea Sugo, Hazelnut Pesto 18

SUNDAY ROASTS

- Half Chicken, Rosemary & Lemon Stuffing, Roasted Garlic 25
- Angus Beef Rump, Yorkshire Pudding, Horseradish Crème Fraîche 30
- Slow Roasted Lamb Shoulder, Thyme, Garlic & Honey 28

ROAST SERVED FAMILY STYLE

*For tables of four or more*  
28 per person

*Served with Duck Fat & Rosemary Roast Potatoes,  
Roast Carrots & Hispi Cabbage*

SIDES - 6

- Duck Fat & Rosemary Roast Potatoes    Cauliflower Cheese
- Fries *Add Truffle & Parmesan 2*    Buttered Hispi Cabbage
- Roast Carrots    Ed’s Veg Mixed Leaves



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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