



SNACKS

Wildfarmed Sourdough, Salted Keen's Butter 4.5

Pork Scratchings, Fennel Salt 5

Merguez Scotch Egg, Pub Sauce 8.5

Leek & Potato Soup 8

Cheese & Pickle Toastie 10

Monkfish Scampi, Curried Mayonnaise 10.5

SEASONAL OYSTERS *5 each / 27.5 half dozen*



Shallot Mignonette



PLATES

Battered Haddock & Chips, Mushy Peas, Tartare Sauce 21.5

Fennel Sausage & Chianti Pie, Olive Oil Mash 19.5

Angus Beef, Cheese & Bacon Burger, Fries 19.5

Steak Frites, Peppercorn Sauce 21.5

Grilled Chicken, Mash, Wild Mushroom Sauce 23

Ham, Egg & Chips, Pineapple Ketchup 21

New Season Asparagus, Burrata, Peas, Lovage 16.5

House Caesar Salad 13



SIDES - 6

House Fries or Thick Cut Chips

Ed's Veg Green Salad

Steamed Spring Cabbage

[Click for Calories & Allergens](#)

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

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.

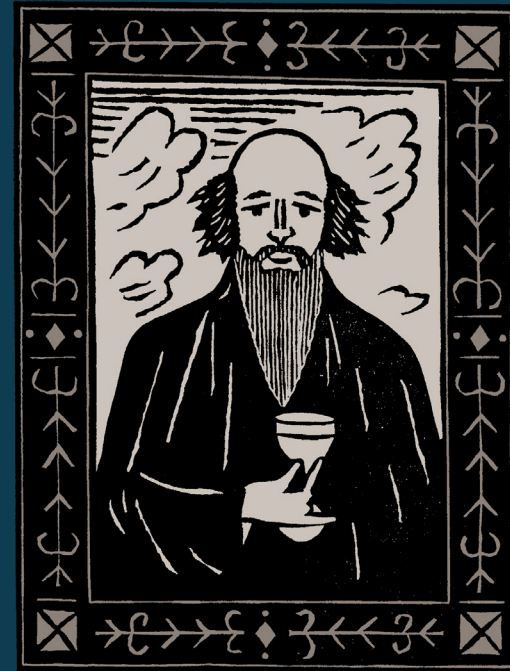
Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London* & *2Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

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.



THE ALFRED TENNYSON



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