

PUB LUNCH FEASTING MENU

AUTUMN - WINTER

Available for Monday-Friday lunch bookings only

48 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
Shepherd's Pie

Individually plated option for vegetarian guests:

Gnocchi Verde, Cavolo Nero, Wild Mushrooms

Fries | Seasonal Greens, Lemon & Olive Oil

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

CLICK FOR CALORIES

CH

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FEASTING MENU ONE

AUTUMN - WINTER

Available for Monday-Saturday bookings only

60 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce Roasted Squash, Castelfranco, Goat's Curd, Capers

MAIN

Grilled Chicken, Sage & Lemon Butter Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Gnocchi Verde, Cavolo Nero, Wild Mushrooms

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

SWEET THINGS

Sticky Ginger Sponge, Poached Pear & Poire Williams Cream

CLICK FOR CALORIES

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FEASTING MENU TWO

AUTUMN - WINTER

Available for Monday-Saturday bookings only

80 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Devilled Eggs

Cornish Crab on Toast

Steak Tartare, Egg Yolk, Carta Di Musica

MAIN

Grilled Chicken, Sage & Truffle Butter

Angus Prime Rib, Roasted Garlic Stuffed Bone Marrow

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

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

SWEET THINGS

Pump Street Chocolate Fondant, Pouring Cream

CLICK FOR CALORIES

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



SUNDAY FEASTING MENU

AUTUMN - WINTER

Available for Sunday bookings only

60 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

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

ROASTS

Roast Angus Beef Rump & Chicken

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Roast Gravy Horseradish Crème Fraîche

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

CLICK FOR CALORIES

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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



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