



SNACKS & STARTERS

Barley Mow Bread Selection, Parsley Butter 6

Sausage Roll, Chop Sauce 8.5

Wild Garlic & Yorkshire Pecorino Croquettes, Parsley Aioli 7

Cobble Lane Charcuterie, Pickled Spring Vegetables 10

Apple & Black Pudding Scotch Egg, Cider Mustard Mayonnaise 8.5

Twice-Baked Smoked Haddock Souffle, Dill Sauce 14

Hereford Beef Tartare 14/22

• Add Spring Truffle & Spenwood

Whipped Graceburn, Isle of Wight Tomatoes, Chargrilled Guinness Focaccia 12

Artichokes a la Grecque, Herb & Caper Vinaigrette 15

SEASONAL OYSTERS

5 each / 27.5 half a dozen

Mignonette / Sherry Apple Vinaigrette / Hot Sauce

Gusbourne Blanc de Blancs, Kent, England, 2020 15.50

Charles Heidsieck Brut Réserve, Champagne, France, NV 17



MAINS

Pie of the Day 23

Market Fish, Hand Cut Chips, Tartare Sauce, Mushy Peas POA

Cornish Mussels, Saffron Cream, Grilled Sourdough 20

Spring Vegetable Cassoulet, Horseradish & Parsley Gremolata 18

Roscoff Onion Tarte Tatin 20

CARVERY

Rare Breed Cut of the Day - Market Price

Potatoes, Seasonal Greens, Madeira Gravy

GRILL

Ibérico Pork Chop 24

Angus Flat Iron 31

Milk & Honey Barnsley Chop 26

Confit Garlic & Herb Chicken 23 /45

SAUCES 3

Peppercorn Horseradish & Parsley Gremolata Béarnaise Café de Paris Butter Green Sauce

SIDES 6

Hand Cut Chips or Fries, Aioli Roasted Jersey Royals, Wild Garlic Butter

Spring Greens – Steamed or Buttered Vichy Heritage Carrots Ed's Veg Leaves, Fine Herbs

[Click for Calories](#)

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.

Cubitt House's new partnership with the *Nevill Holt Estate* in Leicestershire is an exclusive seasonal farming and livestock project, built around the highest standards of quality, provenance and welfare. We are working with the farm on seasonal specials when available to us.

In collaboration with the estate we're rearing our own limited free range Hubbard chickens, slow-grown for flavour, character and raised outdoors with space to roam and forage. Tamworth pigs, a heritage breed prized for its rich, succulent meat. Reared entirely outdoors on a diet of natural feed and farm foraging, the pigs grow slowly over six to seven months. In season we will also use wild seasonal game birds and goats from the estates farm.

