

SNACKS

- Sourdough, Wild Garlic Butter 5
Grilled Lamb Skewers, Tzatziki 11
Scotch Egg, Chop Sauce 8
Ricotta & Romano Courgettes on Toast 9.5
Spring Crudité, Whipped White Beans, Gremolata 10
Crispy Red Prawns, Lime Aioli 11

SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



Gusbourne Blanc de Blancs, Kent, England, 2020 15.50
Charles Heidsieck Brut Réserve, Champagne, France, NV 17

STARTERS

- Duck Liver Parfait, Pickles, Sourdough 10
Burrata, Fresh Peas, Broad Beans, Pistachio Pesto 15
Spring Leeks & Potato Soup, Stichelton 9
Steamed Mussels, Smoked Chilli, Sourdough, Lemon 12 / 20
Beef Tartare, Montgomery Cheddar, Dripping Sourdough 14 / 22

SALADS

- Butterhead, Smoked Anchovies, Boiled Egg, Radishes, Spenwood 14
Grilled Artichokes, Jersey Royals, Rocket, Capers & Herb Vinaigrette 15

MAINS

- Angus Burger, Chorizo, Cheddar, Fries 19.75
Fresh Pasta, Peas, Broad Beans, Mint, Pecorino 20
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
The Grazing Goat Shepherd's Pie 20
Crispy Pork Belly, Fennel, Cider 29
Pan Fried Chalk Stream Trout, Spring Chards, Aleppo & Parsley 26
Day Boat Fish P.O.A

FROM THE GRILL

- Half Chicken, Sage & Garlic Butter 23
Iberico Pork Chop, Roasted Apple & Rosemary 28

Angus Steaks

- Flat Iron 31
Rib Eye 41
Porterhouse 98 *For two to share*

SAUCES - 3

- Peppercorn Wild Mushroom Chimichurri

SIDES - 6

- Hand Cut Chips *or* Fries *Add Truffle & Parmesan 2*
Seasonal Greens, Lemon & Olive Oil Mashed Potatoes
Steamed Jersey Royals, Tarragon Butter Peas À La Française
Roasted Young Carrots, Honey & Mustard Ed's Veg Mixed Leaves

[Click for Calories](#)

THE GRAZING GOAT

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.

