



SNACKS

Sourdough Baguette, Salted Butter 5

Pork Scratchings, Fennel Salt 5

Smoked Anchovies, Aioli, Toast 8

Scotch Egg, Pub Sauce 9

Lamb Shoulder Croquettes, Mint Sauce 9

Cheese & Beef Ragu Toastie 14



SEASONAL OYSTERS

5 each / 27.5 half dozen

Pickled Cucumber, Apple & Dill or Shallot Mignonette



PLATES

Fried Burrata, Gazpacho, Pickled Tomatoes 14

Day Boat Fish & Chips, Mushy Peas, Tartare Sauce 21.5

House Pie, Mash & Gravy 23

Cumberland Sausage, Mash, Guinness Onions 16.5

Steak Frites, Peppercorn Sauce 22.5

House Caesar, Smoked Anchovies 16

Add Chicken 8



SIDES 7

Hand Cut Chips or Fries

Seasonal Greens, Garlic Butter

Ed's Veg Leaf & Citrus Salad

Pickled Onion Rings

[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.

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.



THE ALFRED TENNYSON



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