



SNACKS & STARTERS

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter 6

Sausage Roll, Chop Sauce 9

Garden Pea & Basil Fritters, Herb Aioli 7

Cobble Lane Charcuterie, House Pickles 10

Legghorn Chicken & Tarragon Scotch Egg, Apple Ketchup 9

Prawn Cocktail 16

Whipped Graceburn, Heritage Tomatoes, Chargrilled Guinness Focaccia 13



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 17.50



MAINS

Pie of the Day 23

Cornish Octopus, Heritage Tomato Beurre Blanc 24

Chicken, Petit Pois À la Française 26

Ratatouille Gratin, Green Sauce 20

Salad Niçoise 18

DAY BOAT MARKET FISH

Hand Cut Chips, Tartare Sauce, Minted Peas POA

Pan-fried or battered

GRILL

Ibérico Pork Chop 34

Flat Iron 31

Cote de Boeuf for two 110

Parsley & Roasted Garlic Lamb Chops 12 each

SAUCES 3.5

Peppercorn Sauce Vierge Béarnaise Green Sauce

SIDES 7

Hand Cut Chips or House Fries, Rosemary & Smoked Maldon Salt, Aioli

Roasted New Potatoes, Parsley & Roasted Garlic Butter Beans & Greens, Confit Shallots

Heritage Tomato Salad, Tarragon & Vermouth Vinaigrette Red Gem & Radishes

[Click for Calories](#)

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell us. Sorry but we don't take cash.

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.

