

TO SHARE

Sourdough, Lemon & Aleppo Butter 5
Lamb Polpette, Spiced Butter 9.5
Scotch Egg, Chop Sauce 9
Caponata, Toasted Focaccia, Basil Oil 8.5
Fish Kofta, Apricot Harissa 10
Crispy Red Prawns, Lime Aioli 11

SEASONAL OYSTERS

5 each / 27.5 half dozen



Shallot Mignonette



STARTERS

Duck Liver Parfait, Pickles, Sourdough 10
Burrata, Isle of Wight Tomatoes, Basil 15
Seabream Crudo, Chilli, Lime, Olive Oil 15
Shetland Mussels, Ajo Blanco, Dill Vinaigrette 12
Steak Tartare, Montgomery Cheddar, Dripping Sourdough 14 / 22

SALADS

Nutbourne Tomatoes, Grilled Grelot Onions, Graceburn, Thyme 15
Poached Chalk Stream Trout, Red Gem, Radish, Fennel, Crème Fraîche 17

THE GRAZING GOAT

Viisit our website to see whats on

[Click for Calories](#)

MAINS

Angus Burger, Chorizo, Cheddar, Fries 19.75
Rigatoni, Romano Peppers, Westcombe Ricotta 20
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
The Grazing Goat Shepherd's Pie 20
Grilled Lamb Rump, Aubergines, Datterini Tomatoes 31
Roasted Hake, Green & Yellow Beans, Preserved Lemon 28
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

SAUCES 3.5

Peppercorn Wild Mushroom Chimichurri

SIDES 7

Hand Cut Chips or Fries *Add Truffle & Parmesan 2*
Seasonal Greens, Lemon & Olive Oil Mashed Potatoes
Runner Beans, Chilli, Garlic, Mint Steamed Romano Courgettes
Roasted Ratte Potatoes Ed's Veg Mixed Leaves, Fig Leaf Vinaigrette

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.

