

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

Crispy Red Prawns, Lime Aioli 11

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

SEASONAL OYSTERS

5 each / 27.5 half dozen



Shallot Mignonette

THE GRAZING GOAT

Visit our website to see what's 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

Nutbourne Tomatoes, Grilled Grelot Onions, Graceburn, Thyme 15

SUNDAY ROAST

Wild Mushrooms Wellington, Vegetable Gravy 18

Half Chicken, Sage & Garlic Butter 25

Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31

Slow Roasted Lamb Leg, Fresh Mint Sauce 31

Roast Porchetta, Spiced Apple, Gremolata 26

ROAST SERVED FAMILY STYLE

For tables of four or more

30 per person

*All roasts served with Beef-Fat / Vegan Roast Potatoes,
Seasonal Greens, Yorkshire Pudding, Gravy*

SIDES 7

Beef-Fat Roast Potatoes

Montgomery & Cauliflower Gratin

Runner Beans, Chilli, Garlic & Mint

Roasted Young Carrots, Honey & Mustard

Seasonal Greens, Lemon & Olive Oil

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.

