



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5

Giardiniera Pickles 5

Pissaladiere Flatbread 9

Green Bean Fritti, Chilli, Garlic 6

Padron Peppers, Lemon, Sea Salt 8

Caponata, Grilled Sourdough 7



SEASONAL OYSTERS 4.5 each

Shallot Mignonette



STARTERS

Chilled Heritage Tomato Soup 9

Seared Beef Rump Carpaccio, Pecorino, Salmoriglio 15

Grilled Squid, New Potatoes, Basil, Paprika 14

Burrata, Peas, Radishes, Toasted Sourdough 15

Prawn Cocktail 13

Chicken Liver Parfait, Onion Chutney, Crostini 11

SALADS

Smoked Ham Hock, Green Beans, Mustard Dressing 17

European Style Chopped Salad 16

Cornish Crab, Grilled Sweetcorn, Heritage Cucumber, Sweet Chilli Vinaigrette 18

MAINS

Wiltshire Pork Ribeye, Gooseberry Compote, Fennel & Apple Slaw 25

Slow Roast Lamb Shoulder, Summer Vegetables, Salsa Verde 35

Trofie, Grezzina Courgettes, Wild Garlic, Lemon 19

Grilled Monkfish, Braised Chickpeas, Chorizo, Tropea Onions 35

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Angus Smash Burger, Fries 19.75

Add Angus Patty 4

Pan-Fried Salmon, Baby Artichokes, Spinach, Sauce Vierge 28

STEAKS AND CHOPS

Delmonico Ribeye 41 Flat Iron 31 Barnsley Chop 28

Steaks & Chops served with Seasonal Garnish

Half Cotswold Chicken, Caramelised Lemon, Honey, Thyme 23

Market Fish of the Day POA

SAUCES - 3

Nduja Butter Béarnaise Peppercorn Blue Cheese Salsa Verde

SIDES - 6

London Leaf Salad Truffle & Parmesan Fries Hand Cut Chips

Grilled Spring Cabbage, Crispy Garlic, Chilli Oil Honey & Thyme Buttered Carrots

Braised Grezzina Courgettes, Oregano & Mint Gremolata Pink Fir Potatoes, Butter, Mint

[Click for Calories](#)

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.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

We predominantly source most of our seafood from *Wright Brothers* depot on the Devon coast. The fish arrives via day boats, and we only use sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



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