



### SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5    Padron Peppers, Sea Salt, Lemon 8  
 Scotch Egg, Chop Sauce 8.5    Jerusalem Artichoke & Dorstone Puffs, Chestnut Honey, Sage 8.5  
 Crispy Cod Cheeks, Curried Mayonnaise 10    Beef Shin Rarebit on Toast 11

### SEASONAL OYSTERS 4.5 each / 25 half a dozen



Shallot Mignonette



### STARTERS

Duck Liver Parfait, Spiced Quince, Sourdough 10  
 Creamed Leek & Potato Soup, Stichelton 9  
 Burrata, Tuscan Kale, Candied Kumquats, Citrus & Honey Dressing, Pistachios 15  
 Pan Fried Scallop, Bacon Jam, Lemon & Parsley Butter 11.5  
 House Cured Trout, Fennel, Pomegranate, Dill & CH Olive Oil 13  
 Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 16/22

### SALADS

Baked Delica Pumpkin, Radicchio, Graceburn, Calabrian Chilli Honey 16  
 Roasted Beetroots, Castelfranco, Fresh Figs, Hazelnuts, Date Molasses Vinaigrette 14

### MAINS

Cubitt House Burger, Sweet Cured Bacon, Montgomery Cheddar, Fries 19.75  
 Baked Conchiglioni, Crown Prince Squash, Sage, Walnuts 19  
 Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5  
 Chicken, Wild Mushrooms & Guanciale Pie, Seasonal Greens, Gravy 23  
 Grilled Pork Rib Eye, Fennel, Figs, Cavolo Nero 26  
 The Grazing Goat Seafood Stew, Chilli Oil 28  
 Brixham Day Boat Fish - *Market Price*

### FROM THE GRILL

Half Cotswold Chicken, Sage & Garlic Butter 23  
 Sugar Pit Bacon Chop, Roast Apples & Sage 30

### ANGUS STEAKS

Sirloin 32    Rib Eye 41    Sharing Cut of the Day - *POA*  
*Served with Bone Marrow, Roasted Garlic, Fries*

### SAUCES - 3 EACH

Peppercorn    Wild Mushroom    Gremolata    Red Wine Jus

### SIDES - 6

Fries or Hand Cut Chips *Add - Truffle & Parmesan 2*  
 Roasted Beetroots, Hazelnut Vinaigrette    Seasonal Greens – Steamed or Buttered  
 Roasted Winter Squash, Brown Butter, Capers, Sage    Grilled Leeks, Pancetta Cream  
 Mashed Potato    London Leaf Salad

[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 our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* 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*, *SHRUB* and *La Credenza*.



THE GRAZING GOAT

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