



SNACKS

- Coombeshead Sourdough, Salted Keen's Butter 5
- Giardinera Pickles 5
- Padron Peppers, Lemon, Sea Salt 8
- Colcannon Croquettes, Mustard Mayonnaise 6
- Crispy Chicken, Yoghurt, Za'atar, Lemon 10
- Whipped Salt Cod, Grilled Sourdough 8

SEASONAL OYSTERS

4.5 each / 25 half a dozen

Shallot Mignonette



SEAFOOD

- The Thomas Cubitt Prawn Cocktail 14
- Steamed Cornish Mussels *with* Mariniere *or* Fregola Sarda, Nduja, Winter Tomatoes 13/15
- Gusbourne Blanc de Blancs, Kent, England 15.5*
- Charles Heidseick Brut Réserve, Champagne, France 17*

STARTERS

- Autumn Squash, Black Cabbage & Borlotti Bean Soup, Pecorino Croutons, Pesto 9
- Angus Beef Carpaccio, Pecorino, Salmoriglio 15
- Chicken Liver Parfait, Onion Chutney, Toast 12
- Leeks Vinaigrette, Chopped Egg, Hazelnuts, Tarragon, Truffle 11

SALADS

- Radicchio, Shropshire Blue, Santana Apple, Blackberries, Walnuts 18
- Kohlrabi, Autumn Greens, Spiced Anchovies, Black Pepper & Lemon Dressing, Pangratatto 16

MAINS

- Angus Smash Burger, Fries 19.75
Add Angus Patty 4
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- Shepherd's Pie 24
- Confit Duck Leg, Sprout Tops, Haricot Beans, Shallots, Sherry Prunes 32
- Baked Hake, Whipped Celeriac, Fennel, Mussels, Lemon & Dill Butter 32
- Honey & Mustard Pork Sausage, Sauerkraut & Yellow Split Peas, Cox's Apple, Cider Gravy 25
- Poached Smoked Haddock, Potato Rosti, Kale, Chive Crème Fraîche Sauce 28
- Casperita Squash, Wild Rice & Mushroom Stuffing, Pumpkin Seed Gremolata, Mascarpone Sauce 25

GRILLS

- Cotswold Chicken, Honey, Thyme, Lemon 23
- Delmonico Ribeye 41 Flat Iron 31 Barnsley Chop 25
- Market Fish *P.O.A*

SAUCES - 3

- Peppercorn Béarnaise Salsa Verde Nduja Butter

SIDES - 6

- Ed's Veg Mixed Leaves Hand Cut Chips or Fries *Add Truffle and Parmesan 2*
- Mashed Potatoes Pink Fir Potatoes, Butter, Mint
- Honey & Thyme Butter Carrots Roast Autumn Squashes, Sage & Brown Butter
- Grilled Radicchio, Oregano & Red Wine Vinaigrette Seasonal Cabbages, Shallots, Herb Butter

[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*.



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020 7730 6060 | CUBITTHOUSE.CO.UK | @THETHOMASCUBITT



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