



PARTIES & FEASTING

THE THOMAS CUBITT

PART OF THE CUBITT HOUSE® FAMILY

PARTIES & FEASTING BEYOND COMPARE

We are a family of eight London Pubs with restaurants and bedrooms serving neighbourhoods in and around the West End. Our pubs are egalitarian spaces filled with fun and humour, welcoming all to convene, unwind, eat, and drink.



FOOD YOU WANT TO FEAST ON

We work with the best of British artisan suppliers focusing on seasonality with locally sourced, sustainable produce to deliver you the best pub experience imaginable.



We use the best cuts from rare breeds, from White Park cattle to Hebridean lamb, with our fish coming fresh from the streams, rivers, and shores of the UK.

CANAPÉS & SNACKS

Autumn

CANAPÉS

Priced per item, minimum order of 10 per item

Pickled Golden Beetroot, Root & Green Chilli Slaw 3

Ham & Cheese Arancini, Tomato Aioli 3.5

Pickled Vegetables, Whipped Feta, Sourdough Toast 3.5

Cured Mackerel, Beetroot & Horseradish 3.5

Spiced Lamb Sausage & Leek Parcel, Tzatziki 4

Smoked Cod's Roe, Flatbread, Paprika & Chive 4

Crispy Salsify, Sage, Vegan Lemon Aioli 4

Steak Tartare, Carte de Música 5

Prawn & Sesame Toast, Chilli Jam 5

Potted Brown Shrimp, Baby Gem, Chervil Aioli 5

Blueberry Financiers 3.5

Chocolate & Hazelnut Truffles 3.5

Mini Apple Turnovers 3.5

SNACKS

Oysters 4.5

Giardiniera Pickles 5

Colcannon Croquettes 6

Whipped Salt Cod, Grilled Sourdough 8

Padron Peppers, Lemon, Sea Salt 8

Crispy Chicken, Yoghurt, Za'atar, Chilli 10



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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

FEASTING MENU ONE

Autumn

58 per person

Served family style

Coomeshead Sourdough, Salted Keen's Butter

TO START

Padron Peppers, Lemon, Sea Salt

Seared Beef Rump Carpaccio, Pecorino & Salmoriglio

Prawn Cocktail

MAIN EVENT

Grilled Cotswold Chicken, Honey, Thyme, Caramelised Lemons

Baked Hake, Whipped Celeriac, Shetland Mussels, Fennel, Dill & Lemon Butter

Individually plated option for vegetarian guests:

Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata

Seasonal Steamed Greens | House Fries, Aioli

SWEET THINGS

Rum & Pecan Tart, Rum Caramel, Whipped Cream

Hazelnut Madeleines



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FEASTING MENU TWO

Autumn

78 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Padron Peppers, Lemon, Sea Salt
Chicken Liver Parfait, Crostini, Onion Chutney
Leeks Vinaigrette, Chopped Egg, Hazelnut, Tarragon, Truffle

MAIN EVENT

Grilled Delmonico Ribeye, Roasted Shallots, Watercress, Peppercorn Sauce
Poached Smoked Haddock, Potato Rosti, Kale, Crème Fraîche & Chive Sauce

Individually plated option for vegetarian guests:

Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata

Seasonal Steamed Greens | Triple Cooked Chips, Aioli

SWEET THINGS

Poached Pear, Whipped Mascarpone, Brown Butter Fudge, Toasted Oat Crumble
Hazelnut Madeleines



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FEASTING MENU THREE

Autumn

95 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

Autumn Root Vegetable Crisps

TO START

Grilled Squid, Pancetta, Chickpeas, Chilli, Marjoram & Lemon
Whipped Pumpkin, Pumpkin Fritters, Goat's Curd, Watercress, Pumpkin Seed Gremolata

MAIN EVENT

Slow Roast Sugar Pit Pork Rack, Sage & Garlic Roast Potatoes,
Grilled Hispi Cabbage, Honey & Thyme Buttered Carrots

or

Baked Whole Turbot, Colcannon, Roasted Salsify,
Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

Baked Casperita Squash, Wild Rice & Mushroom Stuffing, Radicchio,
Pumpkin Seed Gremolata

SWEET THINGS

Seasonal Stone Fruit Cobbler, Honeyed Mascarpone Whipped Cream
Hazelnut Madeleines



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DRINKS TO DIE FOR

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits.



SAMPLE
WINE FEAST

Champagne and Sparkling

Case of 6 Coates and Seely Bretagne Brut Reserve 488
Case of 6 Coates and Seely Bretagne Rosé 524
Case of 6 Charles Heidsieck Brut Réserve 585

White

Case of 6 Picpoul de Pinet 260
Case of 6 Gavi di Gavi Lugarara 330
Case of 6 Chablis 385

Rosé

Case of 6 Maison Cubitt Rosé 308

Red

Case of 6 Mendoza Malbec 250
Case of 6 Chateau Greysac 365
Case of 6 Bourgogne Rouge Cote d'Or 470

Magnum Package 520

Charles Heidsieck Brut Réserve
Chablis St Martin, Domaine Laroche, Burgundy
Château Larose Perganson, Haut-Médoc, Bordeaux

Non-alcoholic 115

NV Rosé, Wild Idol, Rheinhessen
NV White N° 2, Oddbird, Alsace
2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

SAMPLE
BEER FEAST

Beer Package 150

20 Bottles and Cans of Mixed Craft Beverage

Lo and No Package 70

10 Bottles and Cans of Low and Non-Alcoholic Beers

Premium Lager Package 130

20 Bottles of Stiegl or Freedom Lager

COCKTAILS 14

MAPLE AND PLUM OLD FASHIONED ESPRESSO MARTINI
MARGARITA SOUR CHERRY NEGRONI RED SNAPPER

AFTER MEAL SHARERS

Carafes
250ml

Tosolini Limoncello, ITALY 28% 45
Cazcabel Coffee Tequila Liqueur, MEXICO 38% 50
Haku Vodka, JAPAN 40% 52
Don Julio Blanco Tequila, MEXICO 36% 88



THE THOMAS CUBITT

Named after one of London's legendary master builders, The Thomas Cubitt has earned itself the reputation as a local institution, just like its namesake. The reputation is a testament to its tasteful interiors, bold collection of fine wines, and fun and welcoming atmosphere.

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events@thethomascubitt.co.uk

The Main Dining Room The Atrium



THE MAIN DINING ROOM

A grand and spacious dining room on the first floor with large sash windows overlooking the picturesque Elizabeth Street and interiors to rival any Belgravia townhouse, providing a private and relaxed space for events and dining.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 45 guests

THE SMALL DINING ROOM

A private annex closed off from the main dining room by partitioning doors is ideal for private dining, small business meetings and presentations.

- Seated, up to 10 guests
- ◆ Drinks & canapés, up to 10 guests

FIRST FLOOR EXCLUSIVE

- Seated, up to 62 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & Video capabilities



THE DRAWING ROOM

Located on the second floor, this opulent dining room overlooks Elizabeth Street, with a grand feasting table, and ornate Edwardian furniture, and complete with a cosy snug space ideal for your pre-dining drinks.

- Seated, up to 20 guests
- ◆ Drinks & canapés, up to 30 guests
- Audio & Video capabilities

THE ATRIUM

A glorious first floor space tucked away from the main restaurant area, a stunning stone fireplace and a private cocktail bar for the ultimate after-work drinks in Belgravia.

- Seated, up to 18 guests
- ◆ Drinks & canapés, up to 25 guests
- Audio & Video capabilities



The Small Dining Room The Drawing Room

BOOK YOUR PARTY TODAY

With eight pubs in and around the West End, we no doubt have the ultimate parties & feasting space to host your celebration, whatever the occasion.



Get in touch with our dedicated events team and one of the event managers will be there to plan your party from start to finish.
events@thethomascubitt.co.uk

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London Pubs
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