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## TO START

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Stone-baked bread, salted  
butter  
3.5

Sausage roll  
7.5

Whipped cod's roe, salted  
crisps  
6.5

<b>Cauliflower soup</b> , winter truffle, Cashel blue cheese	9
<b>Ham hock terrine</b> , piccalilli, sourdough toast	10.5
<b>Treacle cured salmon</b> , confit potato salad, watercress	11.5
<b>Mussels, cockles &amp; clams</b> , spiced broth, croutons	13.5 / 18
<b>Caesar salad</b> , baby gem, pancetta, croutons, soft boiled egg, anchovies	10 / 16

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## MAINS

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<b>12-hour braised beef</b> , clapshot, crispy shallot	23
<b>Cumberland sausage &amp; buttery mash</b> , onion gravy	17.5
<b>Beer battered cod and chips</b> , minted peas, tartare	18
<b>Roast pumpkin</b> , caper and raisin sauce, endive, Ragstone	16.5
<b>Pan-fried halibut</b> , hispi cabbage, shellfish velouté	26
<b>Grass-fed beef burger and fries</b> , smoked mushroom, Applewood, Guinness onions, horseradish	18

### RARE BREED CUTS

We work with fantastic British farmers and butcher in-house  
to bring you a choice of interesting and rare cuts.  
Please ask your server or see our chalkboard for today's selection.

#### Sauces

Beef-fat Béarnaise | Red wine | Wild mushroom | Chimichurri

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## SIDES

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Fries, plain or  
truffle & parmesan  
5 / 6

Colcannon  
5

Tenderstem broccoli,  
blue cheese dressing  
5

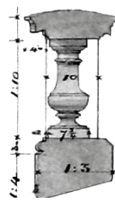
Creamed corn,  
coriander  
5.5

Mixed leaf  
salad, citrus dressing  
4.5

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An optional 12.5% service charge will be added to your bill.  
All of our food is freshly prepared every day, so we can cater to any dietary requirements.  
Please make your server aware of any allergies or intolerances.





# THE THOMAS CUBITT

WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE  
PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

[thethomascubitt.co.uk](http://thethomascubitt.co.uk)

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