

SNACKS & STARTERS

Stone-baked
bread, salted
butter
3.5

Pork & black
pudding croquette,
apple sauce
9

Half pint of
prawns, garlic
aioli
10

Pork & chorizo
sausage roll, red
pepper ketchup
8

Parsnip soup , dukkah, spiced oil	9
Beef tartare , pickled mushrooms, mushroom ketchup, beef dripping toast	12 / 18
Cured halibut , smoked almond, sorrel, rye	13
Baked half shell scallop , celeriac, pine nut crumb	9.5 each

MAINS

Sirloin of beef , croquette, roasted onion, port jus	28
Roasted monkfish , Jerusalem artichokes, chervil sauce	26
Beer battered haddock and chips , minted peas, tartare	19
Roasted cauliflower , black cabbage, hazelnut, pomegranate dressing	17.5
Lamb shoulder Shepherd's pie , glazed carrot	24
Grass-fed beef burger and fries , bacon, 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

SIDES

Fries, plain or
truffle & parmesan
5 / 6

Truffle mashed
potato
5

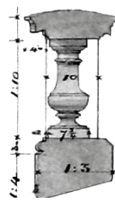
Brussels sprouts
5

Pickled red
cabbage
5.5

Mixed leaf
salad, violet mustard
4.5

An optional 15% 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

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