



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5

Jerusalem Artichoke & Dorstone Puffs, Chestnut Honey, Sage 8.5

Scotch Egg, Chop Sauce 8.5

Cod Cheeks, Curried Mayonnaise 10

SEASONAL OYSTERS 4.5 each / 25 half a dozen



Shallot Mignonette



STARTERS

Burrata, Tuscan Kale, Candied Kumquats, Citrus & Honey Dressing, Pistachios 15

House Cured Trout, Fennel, Pomegranate, Dill & CH Olive Oil 13

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 16/22

Duck Liver Parfait, Spiced Quince, Sourdough 10

Creamed Leek & Potato Soup, Stichelton 9

MAINS

Baked Delica Pumpkin, Radicchio, Graceburn, Calabrian Chilli Honey 16

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

SUNDAY ROASTS

Half Cotswold Chicken, Sausage Stuffing, Roasted Garlic 23

Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31

Slow Roasted Lamb Leg, Fresh Mint Sauce 31

Roast Porchetta, Spiced Apple, Gremolata 26

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

*Served with Beef-Fat Roast/Vegetarian Potatoes,
Seasonal Greens, Yorkshire Pudding, Gravy*

SIDES - 6

Montgomery & Cauliflower Gratin Beef-Fat Roast Potatoes

Roasted Carrots, Honey & Mustard Butter Grilled Leeks, Pancetta Cream

Buttered Seasonal Greens London Leaf Salad

[Click for Calories](#)

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

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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