



British Royale 10

*Homemade British blackcurrant cassis,
Coates & Seely English Sparkling wine*

Aperol Spritz 9.5

*Aperol, Jeio Valdobbiadene
Organic Prosecco, soda*

Rhubarb & Orange Spritz 11

*Tanqueray Flor de Sevilla, white vermouth,
rhubarb bitters, rhubarb & hibiscus tonic*

STARTERS

- Stone-baked bread, salted butter 2.5
Chilli salt squid, smoked chilli & lime 9
Middle White pork Scotch egg, watercress mayonnaise 8
English pea & mint soup (hot or cold) 7.5
Gin cured Chalk stream trout, fennel & orange dressing 9
Burrata, heritage tomatoes, onion marmalade, black olive 10
Cornish crab, avocado, gooseberry pickle, black pepper cracker 12
Beef tartare, truffle mayonnaise, sourdough 11

MAINS

- Today's house pie 16
Pan-fried hake, clams, samphire, broad beans, grilled baby gem 19
White English asparagus, stuffed artichoke, smoked almond crumble, nasturtiums 16.5
Pan-roasted chicken, crispy potato, courgette, tomato relish, Madeira Jus 19.5
Middle White pork loin & belly, grelot onions, pickled radish, baked apple sauce 22
Peppered loin & slow-cooked shoulder of venison, heritage carrots, goat's curd 25
Beer battered cod & chips, crushed peas, tartare 16.5
Dry-aged beef burger, smoked Cheddar, fries 16.5
Oyster mushroom burger, cashew sauce, sweet potato fries 15

BRITISH TRADITIONAL BREED DRY-AGED STEAKS

*We source our traditional breed beef in Britain which is dry-aged for 30 days.
They are grass-fed and sustainably reared for no less than 3 years*

220g Flat Iron 20 220g Rump 22 200g Sirloin 28 Sharing joint M/P

All steaks are served with fries and green peppercorn jus

SIDES

- Plain fries 4.5 | Truffle & parmesan fries 5.5 | Mixed leaves salad 4.5 | Heritage carrots, sesame dressing 5
Sweet potato fries 5.5 | Garlic creamed spinach 5 | Jersey Royals 4.5

An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.

Lyons Hill

Supply rare breeds namely White Park beef & Hebridean lamb. White Park cattle grow to full maturity in no less than 3.5 years, as opposed to commercial beef sold at 18 months. The Hebridean lamb is a smaller breed growing to full maturity between 14 – 18 months, against the normal 6 months. All of the produce we receive is grass fed, sustainable and with full traceability.

Chalk Stream Trout

This fish is sustainably caught from the rivers Test & Itchen where the Chalk streams flow. Due to the fact the rivers flow through the hills of Hampshire the waters of these streams are alkaline, which makes the water uncommonly, but incredibly clear. These are fast flowing rivers, which means the fish have to work hard to keep swimming, keeping them lean.

Lyme Bay

With daily landings from the local fishermen at Lyme Bay, fish are delivered from the sea to our kitchens in less than 24 hours. The Blue Marine Foundation work to protect the biodiversity of Lyme Bay meaning everyone benefits, from Fishermen to conservationists and chefs. The conservation reserve ensures the best practice and management of fish and shellfish stocks.



TRECORRAS
Farm



HUNTSHAM
Farm



CASTLEMEAD
Poultry



LYONS HILL
Farm



CHALK STREAM
Reserve



LYME BAY
Reserve



BRIXHAM
Fish Market

GREAT BRITAIN
and
IRELAND .



Castlemead

Cotswold White chicken are fed on locally grown milled cereals, and grow to maturity in 10-12 weeks. Then hung for two days to allow the flavour of meat to grow. Bred from the Chinese Mallard, Peking duck over time has found it's way to our shores.

Trecorras Farm

Kid goats are usually slaughtered at birth, however Trecorras Farm create a healthy environment for the goats to grow, and help supply the increasing demand for goat meat. Housed in open barns which offer shelter whilst enabling the goats to express their natural behaviours.

Huntsam Farm

This 400 year old family run farm specialise in rare-breeds such as Middle White Pork; with a higher fat content than most modern meat, the texture and taste it creates is superior. Considered endangered this animal would be extinct if it were not for rare-breeding.

OUR FAMILY

Cubitt House is a locally run independent business, showcasing a collection of fine public houses and hotels; The Thomas Cubitt, The Alfred Tennyson, The Orange, The Grazing Goat and The Coach Makers Arms that proudly serve the neighbourhoods of Belgravia, Knightsbridge, Pimlico and Marylebone.