



STARTERS & SHARERS

- Stone-baked bread, salted butter 2.5
Chilli salt squid, smoked chilli & lime 9
English pea & mint soup, goat's curd (hot or cold) 7.5
Mackerel, horseradish cream, rhubarb 9.5
White Park beef tartare, bone marrow, crispy tendon 12
Stuffed courgette flower, almonds & nasturtiums 9
Sharing board, pork rillettes, apple compote,
sourdough, piccalilli, cheddar, black pudding, crackling 16.5

MAINS

- Nettle gnocchi, peas, broad beans & baby gem, pickled lemon 16
Pan-fried hake, white beans, asparagus, wild garlic, butter sauce 19.5
Middle White pork sausage, mash, onion gravy 16
Beer battered cod & chips, crushed peas, tartare sauce 16
Dry-aged beef burger, brisket, smoked Cheddar, horseradish mayonnaise, fries 17

SUNDAY ROASTS

- Traditional breed beef sirloin 24
Salt marsh lamb, mint sauce 20
Middle White pork, crackling, apple sauce 19.5
Served with all the traditional trimmings and seasonal vegetables.

SIDES

- Mixed leaf salad, lemon dressing 4.5
Chantenay carrots, tarragon dressing 4.5
Creamed spinach 4.5
Roasted beetroot, grape vinaigrette 4.5
Fries, plain or with truffle & parmesan 4.5 / 5.5

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

SUNDAY ROAST

Enjoy a whole roast for 4-5 people to share, served with all the trimmings. Bookings for our sharing roast require 48 hours notice. 020 77306060

OUR FAMILY

Our sister venues, The Orange in Pimlico, The Alfred Tennyson in Knightsbridge, The Grazing Goat and The Coach Makers Arms in Marylebone offer lunch and dinner daily.

PRIVATE HIRE

From drinks and canapés to three course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events.

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.



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.