

# CUBITT

*London Pubs*

# HOUSE

## SEASONAL SUMMER MENUS

For the table to share

### FEASTING MENU ONE £55

Warm Coombeshead Sourdough and Butter for the Table (410)

**START** Whipped Smoked Cods Roe, Fresh Radishes and Cornish Carrots, Cured Egg Yolk (1070)  
Burrata, Salted Baked Beets, Spelt, Candied Walnuts and Fresh Herbs (760)  
Slow Cooked and Grilled Pork Belly Ribs, Spring Slaw (410)

**MAINS** Roast Cornish Hake, Braised Courgettes, Mint and Alioli (620)  
Roasted Old Spot Porchetta, Fennel, Apple and Wild Garlic (2650)  
Fresh Potato Gnocchi With New Season Girolles and Wild garlic (1200)

**SIDES** Steamed Jersey Royals with Sage Butter (370)  
Spring Greens with Olive Oil and Lemon (260)

**PUDDING** Rhubarb & Mascarpone Trifle, Toasted Almonds (450)  
Treacle Tart, Preserved Ginger Crème Fraîche (820)  
  
Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp (720)  
Petit Fours | Chocolate Fudge and Passionfruit Jelly +£4.5pp (430)

### FEASTING MENU TWO £65

Warm Coombeshead Sourdough and Butter for the Table (410)

**START** Cured Wild Sea Bream Carpaccio with Citrus and Fennel (190)  
Duck Liver Parfait, Beef Fat Brioche, Shallot Jam (160)  
Burrata, Salted Baked Beets, Spelt, Candied Walnuts and Fresh Herbs (760)

**MAINS** Baked Cod, Wild Garlic & Mustard Butter, Fried Sourdough Bread Crumbs (450)  
Beef Cheek & Bone Marrow Cottage Pie, Spring Greens (1860)  
Fresh Potato Gnocchi with New Season Girolles and Wild Garlic (1200)

**SIDES** Steamed Jersey Royals with Sage (370)  
Spring Greens with Olive Oil and Lemon (260)

**PUDDING** Sticky Toffee Pudding, Pouring Cream (1920)  
Rhubarb & Mascarpone Trifle, Toasted Almonds (450)

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp (720)  
Petit Fours | Chocolate Fudge and Passionfruit Jelly +£4.5pp (430)

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## HOUSE

### FEASTING MENU THREE £75

Warm Coombeshead Sourdough and Butter for the Table (410)

#### START

Devon Crab on Toast with Lemon and Brown Crab Mayonnaise (260)  
Chopped Angus Beef Tartare, Egg Yolk, Rye Crackers (660)  
Burrata, Salted Baked Beets, Spelt, Candied Walnuts and Fresh Herbs (760)

#### MAINS

Roast Turbot, Burnt Leeks, Mussels and Tartare Sauce (850)  
Salt March Lamb Shoulder, Smoked Anchovies & Lemon Butter Sauce, Sprouting Broccoli (2020)  
Fresh Potato Gnocchi with New Season Girolles and Wild Garlic (1200)

#### SIDES

Steamed Jersey Royals with Sage Butter (370)  
Spring Greens with Olive Oil and Lemon (260)

#### PUDDING

Chocolate Ganache with Sour Cherry Jam and Toasted Almonds (1450)  
Rhubarb & Mascarpone Trifle, Toasted Almonds (450)

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp (720)  
Petit Fours | Chocolate Fudge and Passionfruit Jelly +£4.5pp (430)

### FEASTING MENU FOUR £95

Warm Coombeshead Sourdough and Butter for the Table (410)

#### START

Burrata, Salted Baked Beets, Spelt, Candied Walnuts and Fresh Herbs (760)  
Baked Hand Dived Scallops, Bone Marrow Gratin (310)  
Red Prawns with Roasted Garlic Alioli and Lemon (330)

#### MAINS

Lobster Thermidor (830)  
Roast Rib of Beef, Purple Sprouting Broccoli with Anchovies, Bone Marrow Béarnaise (910)  
Fresh Potato Gnocchi with New Season Girolles and Wild Garlic (1200)

#### SIDES

Chips and Alioli (270)  
Spring Greens with Olive Oil and Lemon (260)

#### PUDDING

Rhubarb & Mascarpone Trifle, Toasted Almonds (450)  
Salted Caramel & Chocolate Pudding with Clotted Cream (1650)

Fine British Cheeses with Crab Apple Jelly and Crackers +£14pp (720)  
Petit Fours | Chocolate Fudge and Passionfruit Jelly +£4.5pp (430)

**Available as plated dishes when individually pre-ordered**

*All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.*