

CUBITT

London Pubs

HOUSE

SEASONAL SUMMER SUNDAY MENUS

For the table to share

FEASTING MENU ONE £55

Warm Coombeshead Sourdough and Butter for the Table

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

ROASTS Roasted Porchetta with Spiced Quince
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce
Cashew Nut Wellington

SIDES Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy

PUDDING Rhubarb & Mascarpone Trifle, Toasted Almonds
Treacle Tart, Preserved Ginger Crème Fraîche

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

FEASTING MENU TWO £65

Warm Coombeshead Sourdough and Butter for the Table

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

ROASTS Roasted Angus Beef Rump, Horseradish Crème Fraîche
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce
Cashew Nut Wellington

SIDES Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy

PUDDING Sticky Toffee Pudding, Pouring Cream
Rhubarb & Mascarpone Trifle, Toasted Almonds

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

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.