

CUBITT

London Pubs

HOUSE

SUMMER SUNDAY MENUS

Served to the table sharing style

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)

ROASTS Roasted Porchetta with Spiced Quince (1250)
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce (1800)
Cashew Nut Wellington (1180)

SIDES Yorkshire Puddings (250), Seasonal Greens (180), Roasted Carrots (320), Beef-Fat Potatoes (770), Gravy (340)

PUDDING Rhubarb & Mascarpone Trifle, Toasted Almonds (450)
Treacle Tart, Preserved Ginger Crème Fraîche (820)

Fine British Cheeses with Crab Apple Jelly and Crackers +£15pp (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)

ROASTS Roasted Angus Beef Rump, Horseradish Crème Fraîche (990)
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce (1800)
Cashew Nut Wellington (1180)

SIDES Yorkshire Puddings (250), Seasonal Greens (180), Roasted Carrots (320), Beef-Fat Potatoes (770), Gravy (340)

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

Fine British Cheeses with Crab Apple Jelly and Crackers +£15pp (720)
Petit Fours | Chocolate Fudge and Passionfruit Jelly +£4.5pp (430)