

# CUBITT

*London Pubs*

# HOUSE

## SEASONAL AUTUMN-WINTER MENUS

Served to the table sharing style

### FEASTING MENU ONE £58

Warm Coombeshead Sourdough & Butter for the Table

**START** Winter Salad with Honey, Roasted Root Vegetables, Bitter Leaves, Sourdough & Fig Leaf Vinegar  
Colston Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress  
Warm Bruschetta with Cornish Coppa, Roasted Romano Peppers & Mascarpone

**MAINS** Slow Cooked Old Spot Porchetta with Roasted Spiced Quinces, Gremolata  
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangrattato & Marjoram  
Grilled Mackerel, Winter Tomatoes & Tardivo

**SIDES** Chips with Aioli  
Winter Greens, Hazelnut Butter

**PUDDING** Panettone Bread & Butter Pudding, Cinnamon Spiced Custard  
Pear & Hazelnut Trifle with Butterscotch

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp  
Seasonal Petit Fours +£4.5pp

### FEASTING MENU TWO £68

Warm Coombeshead Sourdough & Butter for the Table

**START** Colston Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress  
Duck Liver Parfait, Beef Fat Brioche, Shallot Jam  
Secret Smokehouse London Cured Salmon, Crème Fraîche, Capers & Chopped Cacklebean Eggs

**MAINS** Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangrattato & Marjoram  
Slow Cooked Beef in Chianti with Bone Marrow, Chestnut Mushrooms, Farro & Pancetta  
Baked Hake, Winter Kales, Roasted Celeriac, Chestnut & Truffle Sauce

**SIDES** Clotted Cream Mash  
Winter Greens, Hazelnut Butter

**PUDDING** Pear & Hazelnut Trifle with Butterscotch  
Panettone Bread & Butter Pudding, Cinnamon Spiced Custard

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp  
Seasonal Petit Fours +£4.5pp

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

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## FEASTING MENU THREE £78

Warm Coombeshead Sourdough & Butter for the Table

**START** Colston Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress  
Grilled Red Prawns, Sea Vegetables, Caramelised Lemon, Aioli  
Goosenargh Duck Rillettes, Warm Duck Fat Brioche & Fig Chutney

**MAINS** Angus Beef Rump, Béarnaise, Watercress  
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangrattato & Marjoram  
Grilled Monkfish with Black Cabbage, Jerusalem Artichokes & Vin Jaune

**SIDES** Chips with Aioli  
Winter Greens, Hazelnut Butter

**PUDDING** Chocolate Ganache with Spiced Quince & Chestnuts  
Pear & Hazelnut Trifle with Butterscotch

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp  
Seasonal Petit Fours +£4.5pp

## FEASTING MENU FOUR £95

Warm Coombeshead Sourdough & Butter for the Table

**START** Colston Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress  
Burrata with Winter Truffle  
Baked Hand-Dived Scallops with Montgomery Cheddar & Cream Gratin

**MAINS** Roasted Islay Halibut Seaweed & Lemon Butter Roasted Salsify  
Roasted Cauliflower with Pecorino & Mascarpone Cream, Pangrattato & Marjoram  
Roast Angus Beef Rib, Bone Marrow Sauce, Roasted Porcini & Parsley

**SIDES** Chips with Aioli  
Winter Greens, Hazelnut Butter

**PUDDING** Steamed Lemon Pudding with Cream  
Pear & Hazelnut Trifle with Butterscotch

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp  
Seasonal Petit Fours +£4.5pp