SEASONAL FEASTING SPECIALS

Additional seasonal sharing specials to compliment the feasting menus

Minimum of 10 per item

APRIL & MAY

Spring Lamb with Wild Garlic Pesto

20 per person

JUNE

Steamed Wye Valley Asparagus, Brown Butter Hollandaise

12 per person

JULY

New Season Cherry and Rose Pavlova

10 per person

AUGUST (13TH - 31ST)

Roasted Grouse, Bread Sauce, Watercress, Game Chips and Crab Apple Jelly

25 per person

SEPTEMBER

New Season Native Wild River Fal Oysters with Shallot Mignonette

13 per person

OCTOBER

Game Pie, Autumn Black Truffle Mash

6 per person

NOVEMBER

Pasta Al Forno with Fontina, Buffalo Mozzarella and Alba White Truffle

20 per person

ALL YEAR

Seasonal Seafloor Platter

25 per person

North Atlantic Prawns, Cornish Crab, Lobster, Mussels, Rock or Native Oysters and Housemade Aïoli

Click for Calories & Allergens



020 7730 0070 | CUBITTHOUSE.CO.UK | @CUBITTHOUSE