



## STARTERS

Stone-baked bread £2.5  
*salted butter*

Chilli salt squid £9  
*smoked chilli & lime dressing*

Potted rabbit £8.5  
*plum relish, fig & almond bread*

Pea & ham soup £7.5

Mackerel £9  
*pickled cucumber, crispy samphire*

Burrata £9  
*heritage tomatoes, balsamic, pine nut granola*

Cornish mussels £9  
*tomato & basil sauce, grilled focaccia*

House-cured charcuterie board £16.5  
*peach relish, piccalilli, spiced feta & sourdough*

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## SIDES £4.5

Fries, plain or with truffle & parmesan

Mixed leaves, beetroot, kohlrabi, orange

Roasted beetroot, goat's cheese, honeyed walnuts

Sweet potato fries, spiced mayonnaise

New potatoes, spiced crème fraîche

Broccoli

## MAINS

Wild rice, avocado £11  
*grilled courgette, round lettuce, balsamic dressing  
with Castlemead chicken £13*

Spiced bream £19.5  
*new potatoes, prawn, caper & lime dressing*

Beetroot & feta fritters £16  
*smoked tomato, tenderstem broccoli, almonds*

Castlemead chicken £19  
*aubergine relish, violet artichoke, broad bean dressing*

Middle White pork loin & belly £22  
*bacon rösti, onion, date & lemon chutney*

Beer battered fish & chips £15  
*crushed peas, tartare sauce*

Cardington grass-fed rib eye £24  
*truffle & parmesan fries, Béarnaise*

Dry-aged beef burger £16  
*smoked Applewood Cheddar, mushroom ketchup, fries*

Quinoa burger, mastello £15  
*avocado, spiced mayonnaise, sweet potato fries*

Roasted lamb rump & cutlet £22  
*boulangère potatoes, fennel & sultana slaw,  
mint jus*

Today's house pie £16

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**DAILY SPECIALS.**  
**PLEASE TAKE**  
**A LOOK**  
**AT OUR BOARDS.**

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## DESSERTS

Bramley apple pie £7.5  
*pecans, butterscotch, honeycomb ice cream*

Soft baked meringue £7.5  
*strawberries, blueberries, vanilla cream, mint*

Dark chocolate tart £7.5  
*cherries, malt and chocolate crumble*

Toffee pannacotta £7.5  
*salted caramel, macadamia nuts, roasted peach*

Lemon curd & coconut cake £7.5  
*pastry cream, raspberries*

Selection of British cheese £11.5  
*quince, grapes & biscuits*

### Lyons Hill

Supply rare breeds namely White Park beef & Hebridean lamb. White Park cattle grow to full maturity in no less than 3.5 years, as opposed to commercial beef sold at 18 months. The Hebridean lamb is a smaller breed growing to full maturity between 14 – 18 months, against the normal 6 months. All of the produce we receive is grass fed, sustainable and with full traceability.

### Chalk Stream Trout

This fish is sustainably caught from the rivers Test & Itchen where the Chalk streams flow. Due to the fact the rivers flow through the hills of Hampshire the waters of these streams are alkaline, which makes the water uncommonly, but incredibly clear. These are fast flowing rivers, which means the fish have to work hard to keep swimming, keeping them lean.

### Lyme Bay

With daily landings from the local fishermen at Lyme Bay, fish are delivered from the sea to our kitchens in less than 24 hours. The Blue Marine Foundation work to protect the biodiversity of Lyme Bay meaning everyone benefits, from Fishermen to conservationists and chefs. The conservation reserve ensures the best practice and management of fish and shellfish stocks.



**TRECORRAS**  
Farm



**HUNTSHAM**  
Farm



**CASTLEMEAD**  
Poultry



**LYONS HILL**  
Farm



**CHALK STREAM**  
Reserve



**LYME BAY**  
Reserve



**BRIXHAM**  
Fish Market

## GREAT BRITAIN and IRELAND .



### Castlemead

Cotswold White chicken are fed on locally grown milled cereals, and grow to maturity in 10-12 weeks. Then hung for two days to allow the flavour of meat to grow. Bred from the Chinese Mallard, Peking duck over time has found it's way to our shores.

### Trecorras Farm

Kid goats are usually slaughtered at birth, however Trecorras Farm create a healthy environment for the goats to grow, and help supply the increasing demand for goat meat. Housed in open barns which offer shelter whilst enabling the goats to express their natural behaviours.

### Huntsam Farm

This 400 year old family run farm specialise in rare-breeds such as Middle White Pork; with a higher fat content than most modern meat, the texture and taste it creates is superior. Considered endangered this animal would be extinct if it were not for rare-breeding.

### OUR FAMILY

Cubitt House is a locally run independent business, showcasing a collection of fine public houses and hotels; The Thomas Cubitt, The Alfred Tennyson, The Orange, The Grazing Goat and The Coach Makers Arms that proudly serve the neighbourhoods of Belgravia, Knightsbridge, Pimlico and Marylebone.