

THE
72

Snacks

Mixed marinated olives £3.5

Rose harissa mixed nuts £3.5

House-made crisps £1.5

Salt & vinegar pork scratchings £3

Beef biltong £3.5

Flat bread £2.5

spiced herb yoghurt & hummus

Chickpea panisse £4.5

chilli, crème fraîche

Quail Scotch egg £5

2 per serve

Chilli salt squid £9

chilli dressing

Pork croquette £8

wholegrain mustard mayonnaise

House-cured charcuterie £16.5

pickles, chutney & toasted sourdough (to share)

PRIVATE HIRE

From drinks and canapés to three-course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events.

events@cubitthouse.co.uk | 020 7730 6064

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

Cocktails

Seasonal G&T £11

*Adnams Copper House Gin, Fever-Tree Elderflower
Tonic Water, cucumber & basil*

British Bellini £11

*Corvezzo "Terre di Marca" Prosecco Treviso, 2017
& Chase Elderflower Liqueur*

The Green Spring £10

*Stolichnaya Vodka, matcha tea, kiwi, lemon juice
& elderflower cordial*

Vanilla & Strawberry Martini £12

*Vanilla infused Stolichnaya Vodka, strawberries,
lemon juice & black pepper*

Mr Porter £11

*Maker's Mark Bourbon, Quinta do Noval Tawny Port 10yo
& The Five Points Railway Porter*

Blackberry Queen £11

*Altos Olmeca Reposado Tequila, lime juice, crème de mûre,
blackberries & agave syrup*

Lavender Blossom £11

*Tanqueray Gin, lemon juice,
homemade lavender syrup & egg white*

Little Peat £10

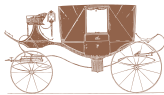
*Johnnie Walker Black Label 12yo, Ardbeg 10yo,
honey, ginger, lemon juice & rosemary*

72 Garden £11

*Sipsmith Gin, homemade hibiscus & cardamom syrup,
cranberry & lemon juice*

Marylebone Iced Tea £10

*Havana Club Añejo Especial Rum,
homemade Earl Grey syrup, crème de pêche, white peach
purée, lemon juice & mint*



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