

Guest Ale Today



Hogs Back TEA 4.2%

'a delightful amber ale from neighbouring Surrey; natural malt sugars give a full flavor & a long dry finish'

THE CUMBERLAND ARMS

December 2018



Kitchen open:

12pm - 3pm
6pm - 10pm

Gin of the Month



BROKEN HEART

GIN

Distilled in the Pure South of New Zealand

'an elegant gin comprising of fresh citrus flavours & a hint of rosemary with a remarkable story of friendship at its heart'

Broken Heart & Tonic £7.50

Antipasti platter (to share) £16

Prosciutto, Speck, Salami Milano & Finocchiona,
crostini fegato, mozzarella & roast tomatoes & grilled courgette

(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6.50

(v) Bruschetta di Pomodoro - grilled Toscana bread - tomato, basil & rocket £6.50

(v) Burrata & black fig salad - pomegranate, pine nuts, Focaccia & Fontodi olive oil £8.50

(v) Caesar salad Cardini - pangrattato, anchovies, parmesan £7.50 - grilled chicken £11.50

Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts £8

Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50

Hot-smoked salmon, puy lentil & chicory salad - salsa verde £8.50

Calamari - deep-fried squid & aioli £8

(v) Spinach & ricotta ravioli - butter, sage, walnuts & parmesan £10/£14

Penne with Italian sausage ragú, tomatoes, oregano, cream & parmesan £10/£14

Pappardelle al Cinghiale - wild boar ragú, tomato, red wine, rosemary & parmesan £10/£14

(v) Roast pumpkin risotto - chestnuts, amaretti, cinnamon & parmesan £9.50/£13.50

Salmon & dill fishcakes - sautéed spinach - hollandaise £15

Pan-roasted fillet of halibut - savoy & black cabbage gratin - roast pink fir potatoes £21

Braised shin of beef, roast onions, pancetta, girolles, celeriac purée & red wine jus £19.50

Roast corn-fed chicken - spiced cranberry relish & bread sauce - roast potatoes, parsnips, carrots, green beans & pancetta £19.50

(v) Cauliflower & chickpea tagine - couscous, pomegranate, yoghurt, harissa & flatbread £14.50

The Cumberland Burger - mozzarella, onion, cucumber, spiced mayonnaise - hand-cut chips £14.50

Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise & mixed leaves £22

Grilled Italian sausages - roast garlic mash potatoes & red onion marmalade £15

Cumberland Sandwiches

(v) Mozzarella with slow roast tomatoes & pesto £9.50

Grilled chicken & pancetta - roast tomato & avocado salsa £10

Marinated steak with onions, chili & red wine £10.50

Side Orders £3.50

Hand-cut chips

Mashed potatoes with roasted garlic

Rocket & parmesan salad

Sautéed mixed greens

While we make every effort to ensure that all our dishes are allergy free we cannot guarantee this

Please inform your waiter of any food allergies before ordering

A discretionary 12.5% service charge will be added to all dining tables

Afters...

Desserts

Selection of Jude's ice creams £2 per scoop:

Vanilla - Chocolate - Strawberry

- Salted Caramel - Pistachio

- Honeycomb - Ginger

Tarte tatin & ginger ice cream £6.50

Sticky toffee pudding & honeycomb ice cream £6.50

Profiteroles & dark chocolate sauce £6.50

Pear & almond tart - clotted cream £6

Dessert Wine

Tawny Port, 10yr old, Quinta do Infantado - 100ml Gls £5.40 - 37.5cl Btl £19.50

Muscat de Rivesaltes, Domaine De Cazes, 2006 France - 125ml Gls £5.90 - 37.5cl Btl £17.50

La Beryl, Chenin Blanc, Fairview, paarl, 2009, South Africa 50cl £25

Coffee & Tea

Espresso £1.80

Double Espresso £2.10

Americano £2.10 Cappuccino, Latte, Flat White, Hot Chocolate £2.70

Teas - Earl Grey, English breakfast, Green, Peppermint, Chamomile £1.80

Irish Coffee £6.50

Children's Menu

Available until 7pm

Penne with butter & parmesan £5.50

Junior fishcakes £7.50

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