

# CURIOUS BREWERY

◆ BAR & DINING ◆

## CURIOUS CHRISTMAS MENU

### STARTERS

#### TEMPURA MUSSELS

served with tartare sauce. The perfect brew snack!

#### HAM HOCK BITTERBALLEN

bite-sized ham hock served with Kentish apple puree

#### VEGAN BEETROOTS AND 'GOATS-STYLE' CHEESE

With toasted walnuts, sourdough croutons and nasturtium leaves *ve gf*

#### KENTISH RAREBIT

Winterdale cheddar cheese, Curious Apple puree melted perfectly on to sliced sourdough *v gfa*

#### MUSHROOM PATE

Served on toasted sourdough with pickled shimeji mushrooms and watercress *ve gfa*

### MAINS

#### TURKEY ROAST

Roast turkey with crispy roast potatoes, carrot puree, green beans, cabbage with pigs in blankets and gravy *gf*

#### VEGAN ROAST

King oyster mushroom with crispy roast potatoes, carrot puree, green beans, cabbage with vegan gravy *gf ve*

#### HERB CRUSTED COD

Fillet of Kent-caught Cod, new potatoes, tenderstem broccoli and served with hollandaise sauce *gf*

#### 7oz RUMP STEAK (+£3 supplement)

Crouch butcher's Rump steak served triple cooked chips, tender stem broccoli and a chimichurri sauce *gf*  
- Please specify cooking preference.

#### CURIOUS PIE OF THE DAY

Local hand-made pies served with crispy roast potatoes, tender stem broccoli and gravy

### DESSERTS

#### APPLE AND BLACKBERRY CRUMBLE

Kentish apples and blackberries served with vegan vanilla simply ice cream *gfa ve*

#### MINCE PIE

Homemade mince pie with brandy ice cream *gf*

#### CHOCOLATE DELICE

Luxurious chocolate delice served with chestnut ice cream and caramelised orange *gf cn*

#### LOCAL CHEESE BOARD (+£3 supplement)

Selection of Kentish cheese with a tomato and onion chutney

#### SIMPLY ICE CREAM AND SORBETS

Choose 3 scoops of either: Chocolate, vegan vanilla, Salted caramel, Pineapple sorbet,  
Mango sorbet and raspberry sorbet *gf vea*

#### THREE-COURSE SET MENU:

Lunch 12pm-3pm £31pp / Dinner from 5pm £34pp

cn (Contains Nuts) *gf* (Gluten Free) *gfa* (Gluten Free Available) *v* (Vegetarian) *ve* (Vegan) *vea* (Vegan Available).

Our kitchen uses nuts in the preparation of certain dishes and so cannot rule out cross-contamination. Please contact a member of our team for more information regarding allergens.