



*WE BREW AWARD-WINNING BEERS. OUR REASON FOR BEING IS TO INSPIRE PEOPLE TO STAY CURIOUS. TO QUESTION. TO CELEBRATE. TO SMILE MORE. TO NEVER GRADUATE FROM THE SCHOOL OF LIFE.

BREW SNACKS & BEER FOOD

MUSHROOM PÂTÉ 7 ve gfa

served on toasted sourdough with pickled Shimeji mushrooms and watercress

SMOKED MACKEREL SALAD 8 gf

Curious malt smoked Mackerel, frisee, mixed leaves, radish and Kentish apple puree

CURIOUS BITTERBALLEN 7

Bite-sized slow cooked pulled gammon shoulder with a bechamel sauce with Kentish apple puree

TEMPURA MUSSELS 5

with tartare sauce. The perfect brew snack!

SALT AND PEPPER SQUID 7

Fresh squid seasoned with sea salt, cracked black pepper, flour and deep fried. Served with a sweet chilli mayo

SCOTCH EGG 7

Soft boiled free range egg, wrapped in pork and black pudding and coated in crispy panko breadcrumbs, served with tomato chutney

VEGAN GOATS CHEESE & BEETROOT SALAD 7 ve gfa cn

With toasted walnuts, sourdough croutons and nasturtium leaves

CONFIT DUCK SPRING ROLLS 7

Confit duck with chilli and soy in a spring roll pastry

SHARING BOARDS

CHARCUTERIE & KENTISH CHEESES cn

16 - Serves 2

BREAD AND OLIVES 6

Fresh local bread and mixed olives, cornichons and butter

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.

CURIOUS BREWERY

◆ BAR & DINING ◆

MAINS

RIBEYE STEAK 30 gf

28 day aged rib eye served with tenderstem broccoli, wild mushrooms and bearnaise with triple cooked chips

SIRLOIN OF SUSSEX RED BEEF 25 gf

Served with triple cooked chips, tenderstem broccoli and a red wine & pepper jus

CURIOUS BURGER 16.50 gfa

Kentish beef served in a brioche bun with local Cheddar, sticky onions, 'burger sauce' and triple cooked chips

CHICKEN CAESAR BURGER 16.50 gfa

Butterfly chicken breast with Caesar dressing drenched lettuce leaves, bacon crumb and local Cheddar, all served in a brioche bun and triple cooked chips

CURIOUS VEGAN BURGER 15.50 ve gf

Home-made patty blend with aromatic rice, sundried tomatoes, oyster and shitake mushrooms, coriander served in a vegan bun with vegan cheese, rocket, curious onion jam. Served with triple cooked chips and vegan slaw

CURIOUS IPA FISH AND CHIPS 16.50

Local Kent - caught Cod in SIPA batter, crushed peas, triple cooked chips and curried tartare sauce

WHOLE ROASTED SEA BREAM 18 gf

Served with aromatic rice, a fennel and red onion salad with a thai green sauce

CHICKEN CAESAR SALAD 15 gfa

Roasted Chicken breast with bacon crumb and served with homemade Caesar dressing with anchovies and croutons

SMOKED DUCK SALAD 15 gf cn

Curious malt-smoked duck served with fresh leaves, raspberries, walnuts and a raspberry vinaigrette

CURIOUS MEATBALLS 15 ve

Vegan meatballs served with a rich tomato and oregano ragu, linguine pasta and vegan parmesan cheese

CRAB LINGUINE 15.5

Fresh crab meat with a white wine velouté and dressed with fresh rocket

SIDES

BROCCOLI WITH GARLIC CRUMB 4 ve gf

TRIPLE COOKED CHIPS 3.5 ve gf

GREEN SALAD 3.5 ve gf

POTATO SALAD 4 ve gf

SWEETS

PEANUT BUTTER PARFAIT 6.50 cn

Peanut butter parfait with caramelised banana and chocolate puree

WHITE CHOCOLATE CHEESECAKE 6.50 cn

Served with raspberry sorbet and sesame tuile

COCONUT PANNA COTTA 6.50 gf

Served with pineapple salsa and a lime crumb

KENTISH ICE CREAM SELECTION 6 gfa vea

Three scoops of Simply Ice Cream or sorbets – please ask your server for today's flavour options – Kids three small scoops 1.75

KENTISH CHEESEBOARD 10 - Serves 1

Selection of Kent cheeses, served with chutney & biscuits

*Any of our mains (excluding steaks) can be half the size for kids and will be charged at half the price

PRIVATE HIRE

Why not book your next birthday party with us? Our Curious taproom is available for private events be it corporate, parties or just a very belated gathering of friends and family. Simply email brewery@curiousbrewery.com to find out more.

*Please inform your server of any allergies or intolerances. A 10% discretionary service charge will be applied to tables of 6 and above- 100% of this service goes to our fantastic team.