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CURIOUS

BREWERY • BAR • DINING

SMALL PLATES

MIXED OLIVES	4.5
SEASONAL FOCACCIA (<i>Docker's Bakery</i>) served with butter & balsamic oil	6.5
SAUSAGE & BLACK PUDDING SCOTCH EGG served with tomato chutney	6.5
GRILLED CHICKEN THIGHS (GFa) with chimichurri & garlic crumb	7
GOLDEN AND PURPLE BEETS (VE/GF) with pickled carrot and vegan cream cheese	6.5
MACKERAL PATÉ (GFa) with sourdough and chutney	6.5
HALLOUMI FRIES (V) with spring onions, chilies & siracha mayo	7.5
NACHOS (V/GFa) with salsa, sour cream, guacamole, beer onions, jalapenos & cheese	7.5
CHARCUTERIE (GFa) selection of meats, wedge of blue cheese, sourdough, olives & balsamic oil	12

PIZZAS

All pizzas include our homemade sauce
on a rolled 12" sourdough base

MARGHERITA (V/VEa) Mozzarella, rocket	10
PEPPERONI Classic pepperoni	12
ROASTED SQUASH & STREAKY BACON with maple syrup	12
CHESNUT MUSHROOM (VEa) red onion, Kentish blue and pine nuts	12.5
SPICY CHICKEN roquito peppers, jalapenos	14

MAINS

CURIOUS BATTERED FISH & CHIPS Choice of garden or homemade mushy peas, tartare	16.5
BEEF BURGER (GFa) Two 4oz patties, beer onions, burger sauce, bacon & cheese with paprika salt chips and slaw	15.5
HARISSA CHICKEN BURGER (GFa) Roasted red pepper, harissa mayo with paprika chips & slaw Add bacon or cheese	15.5 + 1
VEGAN BURGER (VE) Moving mountains patty, roasted red pepper, harissa mayo with paprika chips	15.5
CURIOUS MOULES (GFa) Curious Apple & cream mussels served with bread and chips	14
SAUSAGE & MASH (Va/GFa) Curious Apple sausage and buttered mash with buttered peas	14
PORK BELLY (GF) Served with mash, cavolo nero and peppery red wine jus	15.5
SQUASH & SPINACH RISOTTO (VE/GF) Finished with pine nuts and chilli oil	12.5
ROASTED SWEET POTATO & BEETROOT SALAD (VE/GF) With rocket, red onion, Apple cider vinaigrette Topped with pumpkin seeds Add harissa chicken & bacon for 4.5	8