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CURIOUS
BREWERY • BAR • DINING

SUNDAY MENU

SMALL PLATES

MIXED OLIVES 4.5

SEASONAL FOCACCIA (*Docker Bakery*)

served with butter & balsamic oil 6.5

SAUSAGE & BLACK PUDDING SCOTCH EGG

served with tomato chutney 6.5

GOLDEN AND PURPLE BEETS (VE/GF)

with pickled carrot and
vegan cream cheese 6.5

MACKERAL PATÉ (GFa)

with sourdough and chutney 6.5

SUNDAY ROASTS

All our roasts are served with thyme roast potatoes, greens, herb roasted carrots, parsnips,
braised red cabbage, gravy and Yorkshire pudding*

KENTISH TOPSIDE OF BEEF 18

HALF-ROAST CHICKEN 16

PORK BELLY (subject to availability) 16

CIDER BRAISED CELERIAC 15

MAINS

CURIOUS BATTERED FISH & CHIPS

Choice of garden or homemade mushy
peas, tartare 16.5

SAUSAGE & MASH (Va/GFa)

Curious Apple sausage and buttered mash
with buttered peas 14

SQUASH & SPINACH RISOTTO (VE/GF)

Finished with pine nuts and chilli oil 12.5