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CURIOUS

BREWERY • BAR • DINING

SMALL PLATES

MIXED OLIVES	4.5
SEASONAL FOCACCIA served with butter & balsamic oil	6.5
TWICE-BAKED SWEET POTATO WEDGES Served with a coconut raita dip (Ve/GF)	6.5
SAUSAGE & BLACK PUDDING SCOTCH EGG served with tomato chutney	6.5
GRILLED CHICKEN THIGHS (GFa) with chimichurri & garlic crumb	7
MACKERAL PATÉ (GFa) with sourdough	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, basil oil	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 VEGGIE (VEa) Mushrooms, jalapenos, roquito peppers, red onions	12
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	15.5
HARISSA CHICKEN BURGER (GFa) Roasted red pepper, harissa mayo with paprika chips Add bacon or cheese	15.5 + 1
VEGAN BURGER (VE) Moving mountains patty, roasted red pepper, harissa mayo with paprika chips	15.5
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	16
SQUASH & SPINACH RISOTTO (VE/GF) Finished with pine nuts and chilli oil	12.5
ROASTED SWEET POTATO & BEETROOT SALAD (VE/GF) With mixed leaf, red onion, Apple cider vinaigrette topped with pumpkin seeds Add harissa chicken & bacon for 4.5	8

SIDES

CHIPS	4
MASH POTATO	4
COLESLAW	4
MIXED SALAD	4
SEASONAL GREENS	3