

CURIOUS BREWERY

◆ BAR & DINING ◆

£25 PER PERSON. FOR 2 COURSES & A PEACH BELLINI

STARTER

FOCACCIA BREAD WITH BUTTER, BALSAMIC OIL. (VE AVAILABLE)

LOCALLY REARED PORK SAUSAGE MEAT & BLACK PUDDING SCOTCH EGG WITH TOMATO CHUTNEY.

NACHOS (VE/GF AVAILABLE)

ROASTED RED PEPPER HOUMOUS AND FLATBREAD (VE)

MACKEREL PATE, WITH TOASTED SOURDOUGH BREAD. GF AVAILABLE

VEGETABLE SPRING ROLLS WITH SOY AND CHILLI DIP.

MAIN

SIRLOIN 4OZ MINUTE STEAK

WITH SALAD AND CHIPS, CHOICE OF EITHER GARLIC BUTTER OR CHIMICHURRI

HAKE & CRUSHED NEW POTATOES

SEASONAL GREENS. DILL AND PARSLEY VELOUTÉ

BEEF BURGER

TWO 4OZ PATTIES, BEER ONIONS, BURGER SAUCE, CHEESE & BACON. PAPRIKA

SALT CHIPS (GF AVAILABLE)

BREADED CHICKEN CAESAR BURGER

WITH LETTUCE, CAESAR DRESSING & BACON. PAPRIKA SALT CHIPS

VEGAN BURGER

MOVING MOUNTAINS PATTY, BURGER SAUCE & VEGAN CHEESE, LETTUCE. (VE)

CHICKEN & MUSHROOM, PESTO RISOTTO (VE/V AVAILABLE)

PIZZA

SPICY NDUJA, RED ONION AND ROQUITO PEPPERS (VE/V AVAILABLE)

ARTICHOKE, BLACK OLIVES, MUSHROOMS AND KENT BLUE CHEESE (VE AVAILABLE)

MARGHARITA PIZZA (VE AVAILABLE)

DESSERT

WARM CHOCOLATE BROWNIE WITH CLOTTED CREAM & CHOCOLATE SOIL

WARM APPLE TART WITH ICE CREAM, (VE AVAILABLE)

BISCOFF PARFAITS WITH SALTED CARAMEL SAUCE

ICE-CREAM SELECTION (VE AVAILABLE)

FOR ALLERGEN INFORMATION, PLEASE ASK A MEMBER OF STAFF

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE APPLIED TO ANY TABLE OF 2 OR MORE COVERS