

?

CURIOUS

BREWERY • BAR • DINING

SMALL PLATES

MIXED OLIVES	4.5
HOMEMADE FOCACCIA (V) served with butter & balsamic oil	6.5
RED PEPPER & CORIANDER HOUMOUS (Ve/GFa) with flatbread	6
PAN SEARED PADRON PEPPERS (Ve/GF) with homemade chilli sauce	6.5
SAUSAGE & NDUJA SCOTCH EGG served with tomato chutney	6.5
FREE-RANGE KOREAN BBQ CHICKEN THIGHS (GF) with pickled slaw and sesame seeds	8.5
MACKERAL SALAD (GF) New potato, mixed salad with horseradish cream	6.5
GRILLED HALLOUMI (V/Vea/GF) with siracha mayo, spring onions and chilli	6
BURRATA CAPRESE (V) Burrata, tomato and basil	8
BITTERBALLEN pulled gammon and cheese croquettes with apple puree	7
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
CHEESEBOARD (GFa) trio of cheeses with chutney, crackers, olives and cornichons	9

PIZZAS

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

MARGHERITA (V/VEa) mozzarella, basil oil	10
PEPPERONI classic pepperoni	12
SPICY VEGGIE (VEa) mushrooms, jalapenos, olives, red onions	12

NDUJA (vegan nduja available) Nduja, red onion and jalapenos	13
MUSHROOM & ARTICHOKE mushrooms, artichoke, black olives & blue cheese on a white sauce base	12.5
GOATS CHEESE & COPPA goats cheese, spinach, beer onions & Coppa ham	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
BREADED CHICKEN CAESAR BURGER with bacon, cheese and paprika salt chips	15.5
VEGAN BURGER (VE) Moving mountains patty, burger sauce, vegan cheese, lettuce with paprika chips	16
SAUSAGE & MASH (Va/GFa) Curious Apple sausage and buttered mash with buttered peas	14.5
WHOLE RACK OF RIBS (GF) dry rubbed and slow cooked, glazed with BBQ sauce and served with salad and paprika salt chips	22
10oz RUMP STEAK (GF) served with roasted vine tomatoes, salad, chips and our homemade peppercorn sauce	25
PAN SEARED HAKE FILLET served on crushed new potatoes, seasonal greens with a dill and parsley velouté	16.5
POTATO AND CHICKPEA CURRY (Ve/GFa) with basmati rice and naan	12.5
SPRING SALAD (GF) artichoke, black olives, mix salad, fennel with a free-range egg and honey mustard dressing	8
Add breaded chicken & bacon for 4.5	
SIDES Chips/Crushed new potatoes/side salad/seasonal greens/coleslaw	4

Our meats are locally sourced from Bank Farm of Ashford and Crouches Butchers of Maidstone. 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