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# CURIOUS

BREWERY • BAR • DINING

## SMALL PLATES

<b>MIXED OLIVES</b>	4.5
<b>HOMEMADE FOCACCIA (v)</b> served with butter & balsamic oil	6.5
<b>BEETROOT HUMMUS (ve)</b> with toasted cumin seeds, golden beetroot crisps and flatbread	6
<b>MISO BRAISED SWEET POTATO (ve/gf)</b> with maple & miso yoghurt, chimichurri	7
<b>SAUSAGE &amp; BLACK PUDDING SCOTCH EGG</b> served with tomato chutney	6.5
<b>CAJUN CHICKEN THIGHS (gf)</b> with chicken skin mayo and pickled red onion	8.5
<b>GRILLED HALLOUMI (v/vea/gf)</b> with siracha mayo, spring onions and chilli	6.5
<b>PIG CHEEK TACOS</b> softshell tacos with cos lettuce, pickled red onion and slow cooked shredded pig cheeks. Served with homemade chilli sauce and sour cream	8
<b>NACHOS (v/gfa)</b> with salsa, sour cream, guacamole, beer onions, jalapenos & cheese	7.5
<b>CHARCUTERIE (gfa)</b> selection of meats, wedge of blue cheese, sourdough, olives & balsamic oil	12
<b>CHEESEBOARD (gfa)</b> trio of cheeses with chutney, crackers, olives and cornichons	9
<b>PIZZAS</b>	
All pizzas include our homemade sauce on a rolled 12" sourdough base	
<b>MARGHERITA (v/vea)</b> mozzarella, basil oil	10
<b>PEPPERONI</b> classic pepperoni	12
<b>SPICY VEGGIE (vea)</b> mushrooms, jalapenos, olives, red onions	12
<b>FIREBIRD</b> spicy chicken, jalapenos, red onion	13

## MUSHROOM PIZZA

mushroom, pine nuts, blue cheese and black olives 12.5

## MAPLE BUTTERNUT SQUASH

butternut squash, smoked bacon & maple syrup 12

## MAINS

### CURIOUS BATTERED FISH & CHIPS

choice of garden or homemade mushy peas, tartare 17

### BEEF BURGER (gfa)

two 4oz patties, beer onions, burger sauce, bacon & cheese with thyme salt chips 16.5

### BREADED CHICKEN BURGER

with grilled halloumi & sweet chilli mayo with thyme salt chips 16.5

### VEGGIE BURGER (vea)

Moving Mountains patty, burger sauce with cheese, lettuce and thyme salt chips 16.5

### SAUSAGE & MASH (va/gfa)

Curious Apple sausage and buttered mash with peas 15.5

### PAN SEARED SKATE WING (gf)

cooked in a herb and caper butter, served with chips and side salad 19

### PORK BELLY (gf)

with seasonal veg on a bed of mashed potato and red wine gravy 16.5

### PAN SEARED HAKE FILLET

served on crushed new potatoes, seasonal greens with a dill and parsley velouté 18

### MUSHROOM & SPINACH TART (ve)

with vegan cream cheese and ratatouille 13

### POTATO AND CHICKPEA CURRY (ve/gfa)

with basmati rice and naan 13

### ROCKET AND FIG SALAD (gf)

with grated golden beet, candied walnuts, Grana Padano shavings and dressing 9.5

### SIDES Chips/Sauté new potatoes/

side salad/seasonal greens 4

*v = vegetarian ve = vegan gf = gluten free*

*a = available*

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