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CURIOUS

BREWERY • BAR • DINING

SMALL PLATES

MIXED OLIVES	4.5
HOMEMADE FOCACCIA (v) served with butter & balsamic oil	6.5
PADRON PEPPERS (ve/gf) with homemade chilli sauce	6.5
CHARRED HISPI CABBAGE (gf) with chilli and hazelnut butter	6.5
SCOTCH EGG (gf) served with tomato chutney	6.5
SATAY CHICKEN THIGHS (gf) satay sauce and finished with pickled Thai salad	8.5
GRILLED HALLOUMI (v/gf) hot honey, spring onions	6.5
BBQ PULLED PORK TACOS (va/vea) Softshell tacos with cos lettuce, pickled red onion and slow cooked pork shoulder	7.5
NACHOS (v/vea/gfa) salsa, sour cream, guacamole, beer onions, jalapenos & cheese	7.5
add BBQ pulled pork or jack fruit	4
CHARCUTERIE (gfa) selection of meats, wedge of blue cheese, sourdough, olives & balsamic oil	13
CHEESEBOARD (gfa) trio of cheeses with chutney, crackers, olives and cornichons	9
PIZZA our homemade sauce on a 12" sourdough base	
MARGHERITA (v/vea) mozzarella, basil oil	10
PEPPERONI classic pepperoni	12
SPICY VEGGIE (v/vea) mushrooms, jalapenos, sweetcorn, red onions	12
FIREBIRD spicy chicken, jalapenos, red onion	13
PINEAPPLE & JALAPAENO (v/vea) roquito peppers and hot honey	12
BBQ JACKFRUIT (v/vea) red onion and sweetcorn	12

MAINS

CURIOUS BATTERED FISH & CHIPS (gf) 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 (gfa) grilled halloumi & sweet chilli mayo with thyme salt chips	16.5
BLACK & BLUE BURGER (gfa) one 4oz patty, portobello mushroom and warm blue cheese sauce	16.5
VEGGIE BURGER (vea) Moving Mountains patty, burger sauce with cheese, lettuce and thyme salt chips	16.5
SAUSAGE & MASH (vea/gfa) Curious Apple sausage and buttered mash with peas	15.5
CHARGRILLED GAMMON STEAK (gf) 2 free-range eggs or pineapple rings, thyme salt chips and side salad	14
FREE-RANGE SKIN ON CHICKEN BREAST (gf) new potatoes, seasonal veg and a leek and bacon sauce	16.5
PAN SEARED SALMON FILLET (gf) on crushed new potatoes, seasonal veg, poached egg and hollandaise sauce	20
THAI RED CHICKPEA CURRY (ve/gf) sticky rice and pickled Thai salad	13.5
CAESAR SALAD cos lettuce in caesar dressing with anchovies grana padano and garlic croutons	10
add chicken & bacon	4
SIDES Chips/Sauté new potatoes/ mash side salad/seasonal vegetables	4

MENU KEY

v = vegetarian ve = vegan gf = gluten free
a = available

Our meats are locally sourced from Bank Farm of Ashford and Crouches Butchers of Maidstone. Please be aware that nuts and other allergens are used in our kitchen. 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