### SMALL PLATES
three for 17.5 / five for 27

- MANZANILLA OLIVES 5 ve gf
- SWEET POTATO CRISPS 4.5 ve gf
- SALT AND PEPPER CASHEWS 5 ve gf
- SKINNY CHIPS 4.5 ve gf
- with Parmesan and truffle oil 6 gf
- MONTGOMERY CROQUETTES 6
- FRIED CHICKEN WINGS, COLESLAW 8.5
- SUMMER CRUDITES ve gf
- hummus and flatbread 6
- MINI DORSET CRAB CAKES
- dill mayonnaise 8.5
- CURIOUS BREW WELSH RAREBIT 6
- GLOUCESTER OLD SPOT SAUSAGE ROLL 6

### CHEESE TO SHARE

- NEALS' YARD CHEESE
  Cornish Yarg, Cashel Blue, Tunworth, date and ale chutney, artisan crackers 14.5
- WHOLE BAKED CAMEMBERT
  date and ale chutney, toasted London sourdough 16.5

### LARGE PLATES

- SUMMER SALAD v gf
  baby gem, avocado, Heritage tomatoes, courgette ribbons, black olives, pickled green strawberries, sundried tomato oil 12.5
  add tiger prawns +3.5
- CEASAR SALAD
  Cos lettuce, Parmesan, anchovy, crouton, Caesar dressing 11
  add Kentish chicken +3
- CORN-FED CHICKEN AND BACON MAYONNAISE CIABATTA
  skinny chips 14.5
- BEETROOT BURGER ve
  smashed avocado, peanut butter, coconut yoghurt, coriander sauce, vegan brioche bun, skinny chips 14.5
  gluten free bun on request
- TIGER PRAWN BRIOCHÉ
  with butter lettuce salad or skinny chips 17
- GRESSINGHAM DUCK SHEPHERD'S PIE gf
  with butter lettuce salad or green beans 17.5
- CURIOUS BREW BATTERED HADDOCK
  chunky chips, crushed peas, tartar sauce 18

### SWEET

- HOMEMADE SCONES v
  clotted Devonshire cream, seasonal jam 4.5
  served until 6pm
- STICKY TOFFEE PUDDING v
  butterscotch sauce, Madagascan vanilla ice cream 8
- ICE CREAM v
  Madagascan vanilla, dark chocolate, strawberry 2.5 per scoop
- SORBET v
  lemon, raspberry 2.5 per scoop
- THREE HOMEMADE TRUFFLES
  dark chocolate 2.5

v: vegetarian | ve: vegan | gf: gluten free. Please advise of any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill. Sample menu.