
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
CURIOUS BREW WELSH RAREBIT 6

MINI GRESSINGHAM TURKEY AND
CRANBERRY PIES 6
FRIED CHICKEN WINGS, COLESLAW 8.5
MINI DORSET CRAB CAKES
dill mayonnaise 8.5
GLOUCESTER OLD SPOT SAUSAGE
ROLL 6

CHEESE TO SHARE

NEALS' YARD CHEESE
St Jude, Westcombe cheddar and
Brunswick Blue served with a pear, date
and ale chutney, artisan crackers 14.5

WHOLE BAKED CAMEMBERT v
date and ale chutney, toasted London
sourdough 16.5

LARGE PLATES

WINTER SALAD gf v
Cashel Blue, William pear, radicchio and
roasted pecan nut 12.5
add Kentish chicken +3

BULGUR AND ROASTED BUTTERNUT
SQUASH SALAD ve
toasted pumpkin seeds and pomegranate 11
add tiger prawns +3.5

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 BRIOCHE
butterhead lettuce salad or skinny chips 17

BRAISED SCOTTISH BEEF PIE
topped with pastry, served with
tenderstem broccoli 17.5

CURIOUS BREW BATTERED HADDOCK
chunky chips, crushed peas, tartar sauce 18

SUNDAY ROAST

SERVED ON A SUNDAY

ROASTED SCOTTISH SIRLOIN
roast potatoes, parsley & breadcrumb
bone marrow, carrot, Yorkshire pudding,
homemade gravy and horseradish cream 24

SWEET

MINCE PIES 2

HOMEMADE SCONES v served until 6pm
clotted Devonshire cream, seasonal jam 4.5

TRADITIONAL CHRISTMAS PUDDING
brandy cream 8

3 DARK CHOCOLATE TRUFFLES ve gf 2.5

ICE CREAM v gf
Madagascan vanilla, dark chocolate,
strawberry 2.5 per scoop

SORBET ve gf
lemon, raspberry 2.5 per scoop