
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
FRIED CHICKEN WINGS, COLESLAW 8.5
MINI DORSET CRAB CAKES
dill mayonnaise 8.5
GLOUCESTER OLD SPOT SAUSAGE
ROLL 6

CHEESE TO SHARE

NEAL'S YARD CHEESE SELECTION
Tunworth, Westcombe Cheddar, Cashel
Blue served with a pear, date and ale
chutney and a selection of 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

SERVED ON A SUNDAY

HALF A ROASTED KENTISH CHICKEN
roast potatoes, stuffing braised red cabbage,
Yorkshire pudding and homemade gravy 21

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

SWEET

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

COCONUT AND PINAPPLE TART v
caramelised pineapple compote topped
with a coconut cremeux 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