

# CURIOUS

BREWERY

## SNACKS & NIBBLES

Curious battered frickles ve 3.5 | Flat bread, garlic butter 3.5  
Three Maldon oysters *fermented chilli & herb oil or mignonette & lemon* 8  
Mixed marinated olives 3.5 | Roasted mixed nuts 3.5 | Pork crackling, apple sauce 3.5

## TO START

Ashmore cheddar croquette, truffle leeks, walnut ketchup vg 7  
Chicory and pickled pear salad, blue cheese, walnuts 7.5  
Leek and potato soup, crispy potato, chive oil, soda bread 7  
Crispy chicken thigh, garlic and herb butter sauce, parmesan 8.5

## FLAT BREADS

Curried cauliflower, raita, crispy onions 11.5  
Pickled pear, blue cheese, walnut pesto, chicory 12.5  
Sussex brie, prosciutto, cranberry mayo, rocket 13.5

## MAINS

Butternut squash risotto, crispy sage, toasted pine nuts 15  
Roasted loin of hake, chorizo and shrimp butter sauce, crushed pink fir 23.5  
Curious batter haddock, crushed peas, tartar sauce, chips 16  
British beef burger, pickled cucumber, house sauce, bacon, cheese 16.5  
Crispy chicken Caesar, parmesan, gem lettuce, shaved egg yolk, crispy lardons, croutons 12/17.5  
Porchetta, baked apple, braised red cabbage, mash 19.5  
British 9oz sirloin, peppercorn sauce, watercress, onions ring 27.5

## SIDES

Mash potato, red wine jus, crispy onions 5.5  
Koffman fries, truffle mayo, parmesan 5.5  
Piccolo parsnips, hot honey 5.5

## DESSERTS

Chocolate tart, salted caramel, crème fraiche 6.5  
Crème brûlée, short bread biscuit 6.5  
Peanut cake, hot toffee sauce, vanilla ice cream ve 6.5  
Cheeseboard Tunworth, Kentish Blue, Ashmore 6 *each* 16 *for three*

ve = vegan | vg = vegetarian

Please advise us of any allergies and dietary requirements. Prices exclude a discretionary 10% service charge.