

CURIO

A la Carte Menu

Appetisers

Selection of Home Baked Fresh Bread £2.50
with extra virgin olive oil & aged balsamic reduction (V)

House Marinaded Olives £2.00
Kalamata black olives and Boscaiola green pitted olives (v)

Starters

Soup of the Day (v) £1.50
with fresh bread

Chicken Liver Pâté £5
with toasted brioche

Baked Egg (v) £5
with crème fraîche and wild mushroom

Steak Carpaccio £6.50
with parmesan, rocket, olive oil & cracked black pepper

Moules Marinière £6
mussels in white wine, shallots & garlic

Seared Tuna £6.50
with celeriac remoulade & soy dressing

Mains

Slow Cooked Lamb Shoulder £13.50
with celeriac colcannon, chantenay carrots & baby turnip

Outdoor Reared 24hr Pork Belly £11.50
with sweet potato puree

Guinea Fowl au Vin £11.50
with buttered mash & red wine reduction

Wild Mushroom Tagliatelli (v) £12.50
with spinach

Plum Tomato and Aubergine Tatin (v) £11.50
with wild rocket

Scallops and Black Linguine £16.50
with clams & chilli

The Curio Rare Breed Fillet Steak £21
with parsnip & crushed new potatoes, parsnip crisps & a Madeira reduction

Pan Fried Seabream £16
with roast fennel and caper sauce

All mains come served with today's selection of veg

Sides all 2.50

Hand Cut Chips Cauliflower Cheese Rocket Salad Creamed Spinach

Dessert

Cherry and Pink Lady Crumble £5 (N)
with ice cream

Chocolate & Rum Brioche Bread & Butter Pudding £6
with vanilla ice cream

Classic Sticky Toffee Pudding £5
vanilla ice cream

Earl Grey Panna Cotta £5
with lavender cream

Dafna's Cheesecake of the Moment £6
please ask a member of staff for details

Chefs Cheese Board £6.50
with apricot chutney

Digestifs

Port: Taylors First Estate Reserve

Glass 50ml: 3.50

Coffee: (Our own unique house blend. Roasted and delivered weekly from local independent roastery: Flaming Bean Coffee Roastery, to ensure the freshest flavour)

Espresso	£2.40
Double Espresso	£2.80
Macchiato	£2.80
Americano	£2.40
Cafe au lait	£2.60
Flat White	£2.60
American Cappuccino	£2.60
Italian Cappuccino	£2.60
Mocha	£3.00
Hot Chocolate (with cream and marshmallows)	£3.00

All available with a shot of homemade vanilla sugar syrup

Liqueur Coffee: £6.50 – Please ask member of staff for selection

Loose Leaf Tea: We have over 30 loose leaf teas so please ask a member of staff for menu

Premium range of spirits and liqueurs also available

Our Ingredients

Meat is supplied by R. Hinton and Son and Wards, who source all our produce as locally as possible. **Fish** is supplied by Wards fishmongers who will always endeavour to get the best local, sustainable seafood wherever possible. **Eggs** come daily from Crosslea Farm to ensure freshness. J and R Produce supply our **fruit and veg** and always make sure, when in season, our produce comes from local farms.

Allergy Advise

Some of our dishes may contain ingredients that can affect allergy sufferers. For specific dietary requirements or for more information please ask your server.

(v) – suitable for vegetarians (n) – contains nuts