

CURIOUS

BREWERY

SNACKS & NIBBLES

Curious battered frickles vg 3.5 | Flat bread, garlic butter 4
Mixed marinated olives ve 3.5 | Pork crackling, apple sauce 3.5

TO START

Classic hummus, olive oil, flatbread ve 6
Ashmore cheddar and jalapeno croquettes, paprika mayo vg 7
Glazed mini chorizo, lime, paprika popcorn 7
Three Maldon oysters *apple ponzu, wasabi or beer pickled shallots* 8
Crispy Coronation chicken, curried mayo, coriander 8.5

PIZZA

Margherita *mozzarella, tomato, EV olive oil* 10.5
Veggie Hot *red onion, roquito peppers, black olives, jalapenos, mushroom, mozzarella* vg/vea 11.5
Pizza Salami Milano, *hot honey, mozzarella, roquito peppers* 12.5
Chicken & Bacon *pesto, roasted chicken, crispy bacon, mozzarella, pesto mayo* 13.5

MAINS

Spring pea and broad bean risotto, roasted courgettes, basil pesto, pea shoots vg/vea 15
Salmon and haddock fishcake, tartar sauce, green beans, poached egg 16.5
Curious battered haddock, crushed peas, tartar sauce, chips 17.5
British beef burger, pickled cucumber, house sauce, bacon, cheese, fries 16.5
Crispy chicken Caesar, parmesan, gem lettuce, shaved egg yolk, crispy lardons, croutons 12/17.5
10oz British pork loin, bbq glaze, cider slaw, pineapple & chilli chutney, shoestring potatoes 22.5
British 9oz sirloin, peppercorn sauce, watercress, onion rings, fries 27.5

SIDES

Green salad *cos lettuce, Kent rapeseed, sea salt, black pepper* ve 4
Koffman fries, truffle mayo, parmesan vg 5.5
Chunky chips vg 5.5
Fine beans, harissa, nibbed almonds vg 5.5

DESSERTS

Affogato, short bread biscuit vg 4.5
Chocolate brownie soft serve sundae vg gfa 5.5
Lemon meringue soft serve sundae vg gfa 5.5
Crème brûlée, shortbread biscuit vg 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 | vea = vegan available | vg = vegetarian Sample menu.

Please advise us of any allergies and dietary requirements. A discretionary 12.5% service charge will be added to the final bill.