

CURIOUS

BREWERY

NEPALESE CURRY NIGHT – THURSDAY 6TH AUGUST

Renowned for their bravery and unwavering spirit, the Gurkhas have served alongside the British Army for over two centuries. Their Nepalese roots are reflected not only in their proud traditions but also in a vibrant cuisine shaped by the Himalayan landscape, blending aromatic spices, fresh herbs, and comforting family recipes. We invite you to discover the authentic tastes of Nepal and celebrate the heritage behind these remarkable people.

STARTERS

served with poppadom and chutneys

Onion Pyagi (V, VEA)

Freshly sliced onions coated in seasoned gram flour with authentic Nepalese spices, delicately fried until golden and crisp. Served with our homemade tomato chutney.

Chicken Sekuwa

A traditional Nepalese street food favourite.

Tender chicken breast marinated in Himalayan herbs and aromatic spices, flame-grilled and served with our homemade tomato chutney.

MAIN COURSES

Mixed Vegetable Curry (VG, VEA)

A selection of fresh seasonal vegetables cooked in a lightly spiced Nepalese curry sauce infused with traditional herbs and aromatic spices.

Himalayan Gurkha Mutton

Tender pieces of mutton slow-cooked.

Himalayan herbs, tomatoes, onions and a blend of traditional spices creating a rich, hearty and flavourful curry.

Both served with basmati rice and naan bread

SWEET FINISH

Mango and coconut pate de fruits

Mango fruit pastilles coated in toasted coconut.

£30 for 2 courses

including a pint of draft beer or a small glass of house wine

ve = vegan | vea = vegan available | vg = vegetarian

Please advise us of any allergies and dietary requirements. A discretionary 10% service charge will be added to the final bill.