



The Curator

bar & dining

IN A HURRY?

Just let us know and we'll ensure you're eating within 15 minutes.

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MAINS

BEST OF BRUNCH

The Curator's Brunch Rashers of streaky bacon, Cumberland sausages, black pudding, baked beans, garlic & herb mushrooms, skin-on fries and your choice of fried eggs 1087 kcal or scrambled eggs 1001 kcal	17.50
Harvest Brunch V Two veggie sausages, fresh avocado, mixed grains, garlic & herb mushrooms, baked beans, skin-on fries and your choice of fried eggs 904 kcal or scrambled eggs 817 kcal Make it vegan and swap your eggs for scrambled tofu VG 771 kcal	15.00
Mushrooms & Avocado Toast V Garlic & herb mushrooms, feta and fresh cherry tomatoes on toasted sourdough with chilli oil and pickled shallots 499 kcal Make it gluten free by swapping sourdough for gluten free toast GF -43 kcal	10.00

SOURDOUGH SELECTION

Served with skin-on fries +400 kcal or salad +49 kcal on sourdough bread

Upgrade to sweet potato wedges +400 kcal for 1.25

Steak Sandwich Tenderised rump steak, beer-braised onions, garlic & herb mushrooms with mustard mayo and pickled shallots 1090 kcal	18.00
Fish Finger Sandwich Battered cod goujons, shallot tartare sauce, mushy peas and baby gem lettuce 1002 kcal	14.75
Cheese Toastie A delicious blend of Barber's Vintage Reserve and Cheddar cheese and beer-braised onions, served with onion gravy and topped with a cornichon 860 kcal	13.00
Beef & Onion Toastie Pulled beef with Barber's Vintage Reserve Cheddar and Cheddar cheese blend, beer-braised onions, served with onion gravy and topped with a cornichon 904 kcal	16.00

MOUTHWATERING BURGERS

Served in a seeded bun with baby gem lettuce, plum tomato and skin-on fries +400 kcal or salad +49 kcal
Upgrade to sweet potato wedges +400 kcal for 1.25

Country Beef Burger 18.00 Beef patty with streaky bacon, Barber's Vintage Reserve Cheddar cheese, hedgerow chutney and pickles 798 kcal
Chicken & Avocado Burger 17.75 Herb-marinated chicken breast with crushed avocado, red chilli, coriander, spring onion and mayonnaise 935 kcal
Spicy Crispy Chicken Burger 18.95 Buttermilk chicken tenders with curry mayonnaise, mango lime habanero salsa, kimchi, coriander, spring onion and shichimi & sesame seasoning 606 kcal
The Curator Signature Tower Burger 19.50 Juicy beef patty topped with streaky bacon, Barber's Vintage Reserve Cheddar cheese, grilled chorizo, fried egg, hedgerow chutney and pickles 1358 kcal
Spiced Veggie Burger VG 16.75 A chickpea and vegetable patty coated in spiced lentils, served with with vegan mayo, Applewood Vegan® cheddar and beer-braised onions 837 kcal



For every **Spicy Crispy Chicken Burger** sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia and their pupils. To find out more visit www.schoolclubzambia.org

SMALL PLATES & SHARERS

Crispy Prawns Served with garlic aioli, chilli and lime 351 kcal	9.75	Jumbo Chicken Wings Coated in: Mango, lime & habanero salsa with garlic aioli, shichimi sesame seasoning and coriander 1024 kcal or House-made tomato salsa with garlic aioli and spring onion 985 kcal Double up for a delicious sharing plate	8.50 15.00
Hot Honey & Wholegrain Mustard Chipolatas Generously glazed and topped with toasted sesame seeds 643 kcal	7.00	Masterpiece Nachos V House-fried nachos chips, grated cheese, cheese sauce, mango lime habanero sauce, fresh tomato salsa, crushed avocado and sour cream topped with sliced jalapeño, coriander and chilli flakes 1171 kcal Add Pulled beef +149 kcal	12.00 2.75
Burrata V GF Served with fresh cherry tomatoes, hot honey, balsamic glaze and rocket 303 kcal	10.75	Cheese Board V A sharing selection of Barber's Vintage Reserve Cheddar, Blacksticks blue and brie, with hedgerow chutney, oatcakes, celery and grapes 863 kcal	15.00
Cauliflower Bites V Crispy fried and golden, served with curry mayo 444 kcal	9.25		
Buttermilk Chicken Tenders Served with curry mayo, kimchi, cucumber, onion and shichimi sesame seasoning 740 kcal	10.50		

THE CURATOR'S COLLECTION

Mustard Pork Belly Slow-cooked pork belly with colcannon mash, garlic & herb mushrooms and glazed carrots with a mustard cream sauce 829 kcal	15.00	Vegetable Makhani VG Lightly spiced makhani curry with chickpeas, cherry tomatoes and crispy cauliflower. Served with basmati rice, garlic & coriander naan and mango chutney 990 kcal	14.75
Hand-Battered Fish & Chips Flaky white fish made in-house with beer batter, skin-on fries and mushy peas, served with shallot Tartare sauce and curry sauce on the side 837 kcal	18.50	Cumberland Sausage & Mash Three juicy sausages with beer-braised onions and onion gravy, served with mashed potato and topped with crispy fried leeks 744 kcal	16.50
Grilled Bacon Chop Thickly cut and served with a helping of colcannon mash, a fried egg and tangy piccalilli 651 kcal	16.00	Wanderer's Grain Salad VG Roasted butternut squash, glazed carrots, puy lentils & mixed grains, mixed salad leaves and roasted peppers in agave mustard dressing with pomegranate and omega seeds 343 kcal Add Grilled chicken breast +311 kcal Add Steak +335 kcal	13.00 4.50 6.50
Butter Chicken Curry Flavourful butter curry with tandoori chicken thigh pieces. Served with basmati rice, garlic & coriander naan and mango chutney 974 kcal	17.75		

SHORTCRUST PASTRY PIES

Individual deep-filled pies, served with mashed potato, glazed carrots, beer-braised onions and onion gravy

Steak & Ale | 18.50
Diced beef cooked in dark ale with carrots & mushrooms 1085 kcal

Mushroom Bourguignon **V | 17.50**
Mixed mushrooms with silverskin onions and carrots in a smokey red wine sauce 956 kcal

YORKSHIRE PUDDING WRAPS

Served with onion gravy on the side for dipping, and your choice of skin-on fries +400 kcal or salad +49 kcal.
Upgrade to sweet potato wedges +400 kcal for 1.25

Sunday Dinner | 15.25
Pulled beef, pickled shallot, skin-on fries, horseradish and rocket, served with onion gravy on the side for dipping 600 kcal

Crispy Chicken & Chips | 15.25
crispy buttermilk chicken tenders, pink shallots, skin-on fries, hedgerow chutney and rocket 741 kcal

ON THE SIDE

Skin-on Fries VG 400 kcal	4.75
Creamy Homemade Mash V 244 kcal	4.75
Colcannon Mash V 144 kcal	4.75
Agave & Mustard Dressed Side Salad VG 49 kcal	4.75
Onion Gravy VG 16 kcal	2.00

PUDDINGS

Chocolate Fudge Cake V Triple layer chocolate fudge cake served warm with vanilla ice cream and chocolate sauce 653 kcal	7.75
Apple Pie V A true classic, warm apple pie served with vanilla ice cream 297 kcal	7.75
Sticky Toffee Pudding V Rich and sticky date sponge served with vanilla ice cream 592 kcal	7.75
Ice Cream Three scoops of: Chocolate V 85 kcal per scoop Strawberry V 84 kcal per scoop Vanilla V 83 kcal per scoop Stracciatella VG 88 kcal per scoop	6.75

V These dishes are made from ingredients that do not contain meat or fish. **VG** These dishes are made from ingredients that do not contain animal products. **GF** These dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan or gluten free food. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but as our food is prepared & freshly cooked to order in our busy kitchen and due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit www.restaurantallergens.com/thecurator. * Our fish is a natural product & may contain small bones. We are happy to provide you with allergen guidelines for all our menu items. For more detailed information please ask one of our crew. TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. 1124