

*The Curlew*  
RESTAURANT

STARTERS

SCALLOPS, carrot, coriander and bouillabaisse sauce  
10.00

MACKEREL, khol rabi, endive and soy  
9.00

STEAK TATARE, beetroot, quail egg and watercress  
9.00

GAME TERRINE, fig, smoked almond and port  
9.00

KING OYSTER MUSHROOM, truffle, port and black garlic  
8.50

SALT BAKED CELERIAC, goats curd, shallot and rosemary  
8.50

MAIN EVENT

HALIBUT, carrot, leek, lime and lobster  
24.00

MONKFISH, crab, cauliflower and black olive  
26.00

TASTING OF PORK, pear, celeriac and marjoram  
24.00

VENISON, swede, juniper and haunch pasty  
26.00

BREAST OF DUCK, potato terrine, turnip, foie gras and orange  
25.00

BEETROOT GNOCCHI, hazelnuts and Yorkshire fettle  
19.00

CURRIED CAULIFLOWER, coriander, raisin and caper  
18.50

SIDE ORDER

Tender stem broccoli, almond butter 4.00

Potato Boulangere 4.00

Heritage carrots, sesame 4.00

Cauliflower cheese, bacon 4.00

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill