

The Curlew
RESTAURANT

STARTERS

TEMPURA BABY SQUID 6.50
Saffron aioli and homemade lime pickle

PORK RILLETTE 6.00
Lovage mayonnaise, gribiche and sour dough

SMOKED HADDOCK 7.00
Duck egg, kale and truffle hollandaise

BEETROOT 6.00
Goats Curd, hazelnut and honey

MAIN EVENT

CURLEW TUNA NICOISE 18.00
Olive tomato and balsamic

CHARGRILLED SIRLOIN 21.00
Chips in dripping, mushroom and garlic butter

SHEPHERD'S PIE 16.00
Braised lamb neck carrot and peas

SEA BREAM 17.00
Jersey royals and salsa Verdi

GNOCCHI 16.00
Sage, English feta and carrot

SIDE DISHES

4.00

Sprouting broccoli and almond butter
Heritage carrots and sesame
Buttered new potatoes
Rocket, parmesan and pine nut

DESSERTS

ENGLISH STRAWBERRY 6.00
Meringue and vanilla

LEMON TART 6.50
Curd and mint

CURLEW CHEESE 8.00
Artisan crackers, chutney and walnut

CHOCOLATE AND COFFEE 7.00
Blackberries and milk ice cream

HEAD CHEF GARY JARVIS