

*The Curlew*  
RESTAURANT

STARTERS

MACKEREL <i>Beetroot and pickled cucumber</i>	6.50
PORK BELLY <i>Apple and ginger</i>	6.50
SMOKED HADDOCK VELOUTÉ <i>Poached egg and chive</i>	7.00
BEETROOT <i>Goats Curd, hazelnut and honey</i>	6.00

MAIN EVENT

CURLEW FISH PIE <i>Egg, peas and sweetcorn</i>	17.00
CHARGRILLED SIRLOIN <i>Chips in dripping, mushroom and garlic butter</i>	21.00
LAMB PENCIL FILLET <i>Black olive crust, sauté potatoes, cauliflower</i>	16.50
SEA BREAM <i>Kale, seaweed butter and lobster broth</i>	17.00
PEAR TART FINE <i>Goat's cheese, red onion and walnut</i>	16.50

SIDE DISHES

4.00

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

DESSERTS

APPLE PARFAIT <i>Caramel and oats</i>	7.00
MILLE FEUILLE <i>Rhubarb and pistachio</i>	7.50
CURLEW CHEESE <i>Artisan crackers, chutney and walnut</i>	8.50
CHOCOLATE BROWNIE <i>Hazelnut and blackberry</i>	8.00

HEAD CHEF GARY JARVIS  
A discretionary 12.5% service charge will be added to the bill