

*The Curlew*  
RESTAURANT

STARTERS

MACKEREL <i>Beetroot and soy</i>	6.50
CONFIT DUCK LEG <i>Cumberland sauce and cucumber salad</i>	6.50
SMOKED HADDOCK <i>Duck egg and truffle hollandaise</i>	7.00
BEETROOT <i>Goats Curd, hazelnut and honey</i>	6.00

MAIN EVENT

CURLEW TUNA NICOISE <i>Olive, tomato and balsamic</i>	18.00
CHARGRILLED SIRLOIN <i>Chips in dripping, mushroom and garlic butter</i>	21.00
LAMB PENCIL FILLET <i>Black olive crust, peas and mint</i>	16.50
SEA BREAM <i>Broccoli, seaweed and baby squid</i>	18.00
GNOCCHI <i>Sage and carrot</i>	16.00

SIDE DISHES

Sprouting broccoli and almond butter	4.00
Heritage carrots and sesame	
Buttered new potatoes	
Rocket, parmesan and pine nut	

DESSERTS

CARAMEL CHEESECAKE <i>Apple and lemon balm</i>	7.00
RASPBERRY BAKEWELL <i>Vanilla and pistachio</i>	6.50
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