



### Nibbles

Black pudding fritters, whole grain mustard mayo	3.50
Honey glazed chipolatas	3.50
Marinated mixed olives	3.50
Focaccia bread with dipping oils	4.75

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### Starters

Chefs soup of the day, with a warm bread roll	4.95
Pressed ham hock terrine, crispy hens egg, celeriac remoulade	5.75
Goats cheese panna cotta, textures of beetroot, caramelised walnuts	5.25
Tempura prawns, pineapple, chilli and mint salsa, sweet chilli	8.95
Citrus cured salmon, avocado puree, citrus segments	5.95
Salt n pepper chicken wings with onion, chilli and spring onions	5.25
Stilton, walnut, chicory and green bean salad, sherry vinegar dressing	5.25

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### Mains

Seabass, caramelised fennel, herbed bon bon, warm tomato & basil dressing	15.25
Deep fried haddock, chips, mushy peas and tartare sauce	11.95
8oz sirloin or ribeye, cooked to your preference, chips, onion rings and a rocket in shallot salad	18.95

Sauces available at 1.50

Peppercorn | Blackstick Blue | Chasseur (Mushroom + Tarragon)

Curley's Burger - 6Oz minced steak burger topped with bacon and cheese served with fries and coleslaw	12.95
Classic fish pie with French style peas	13.95
Wild mushroom risotto, rocket and truffle oil	12.50
Pan fried chicken breast, savoy cabbage and bacon, parsley mash, tarragon jus	13.95
Pie of the week with chips or mash, seasonal vegetables and jug of gravy	12.95
Chicken Caesar Salad - crisp Cos lettuce, lardons of bacon, anchovies, parmesan and croutons	11.95

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### Sides

Chips	3.50
Fries	3.50
Onion rings	3.25
Seasonal veg	3.75
Rocket - shallot salad	3.75

### Childrens

Fish chips & mushy peas	5.95
Beefburger and fries	5.95
Chicken goujons, chips and beans	5.95



*“There is no sincerer love than the love of food”*

**George Bernard Shaw**