

THE WONDERFUL WORLD OF CURATED COCKTAILS

Our three favourite cocktails chosen by our top bar tenders just for you



Bloody Mary | 13.50

50ml JJ Whitley Vodka,
tomato juice, salt & pepper,
fresh lemon juice, Tabasco &
Worcestershire sauce



Pomflower Bellini | 11.25

Prosecco, pomegranate
& elderflower cordial



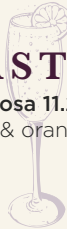
Brambled Ginfusion | 11.25

Beefeater gin, crème de
mûre & Fever-Tree Sicilian
Lemon Tonic Water

BREAKFAST TIPPLE

Mimosa 11.25

Prosecco & orange juice



DISCOVERIES FROM AROUND THE GLOBE

Lady Catherine in Pink | 11.25

Beefeater Rhubarb & Cranberry gin and lemon juice, with a foamy top

Earl Grey Sour | 11.25

Beefeater gin, Earl Grey syrup, lemon juice, sugar and a foam top

Espresso Martini | 11.25

Union Espresso, Kahlúa & JJ Whitley Vodka

Caribbean Islands Ferry | 11.25

The Duppy Share rum, fresh raspberries, white peach purée & pineapple foam

The Godfather Sour | 11.25

Buffalo Trace Bourbon, Amaretto Disaronno, Angostura bitters and
lemon juice with a foamy top



WHITE WINES



	175ml	250ml	Bottle
Pontebello Pinot Grigio, Italy Fresh with notes of ripe peach and citrus, and a touch of richness.	9.00	11.75	31.00
Altoritas Sauvignon Blanc, Chile Bright and refreshing with gentle notes of gooseberry and lemon fruit.	8.00	10.75	27.50
Corte Vigna Chardonnay, Italy Lemon freshness combined with peachy roundness.	8.50	11.25	28.75
Petite Ronde Picpoul De Pinet, France Fresh with a citrusy and stone fruit character highlighted with floral notes.	10.25	13.00	34.50
Southern River Sauvignon Blanc, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.	9.75	12.50	33.25



SPARKLING



Il Baco Da Seta Prosecco, Italy Fine bubbles and delicate, ripe fruity aromas. 125ml 9.25 Bottle 35.75
Chapel Down Vintage Reserve, England Lively and refreshing with good depth and tropical fruit aromas. 125ml 13.75 Bottle 55.00
Louis Dornier Brut, France A light, fresh, youthful Champagne with a long, crisp finish. 125ml 12.50 Bottle 48.50
Moët & Chandon Brut Imperial NV, France A consistent, dry style with a distinctive flowery aroma. 125ml 16.75 Bottle 69.50
Laurent-Perrier Cuvée Rosé Brut NV, France Soft, fruity, fragrant and dry with a delicious red berry richness. Bottle 81.00

All wines available as 125ml glasses on request.



RED WINES



	175ml	250ml	Bottle
Granfort Cabernet Sauvignon, France Classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.	8.75	11.50	28.75
Lunaris by Callia Malbec, Argentina Plums, blackberries and vanilla, supported by a touch of spice.	9.75	12.50	33.25
Monte Verde Merlot, Chile A supple and juicy style with flavours of ripe red berries and plums.	8.00	10.50	27.00
Rare Vineyards Pinot Noir, France Soft and lightly oaked with cherries and blueberries and a hint of spice.	10.25	13.00	34.50
Marques De Morano Rioja Joven, Spain A lighter style of Rioja, with just a hint of traditional oakiness.	9.25	12.00	31.25



ROSÉ WINES



Belvino Rose Pinot Grigio, Italy

Slightly drier in style, full of fresh summer berry fruit aromas.

175ml 9.00 | 250ml 11.75 | Bottle 31.00

Vendange White Zinfandel, USA

Off-dry with delicious strawberry aromas and a zingy freshness.

175ml 9.00 | 250ml 11.25 | Bottle 29.00

Coteaux Varois en Provence Rosé, Reflet, Estandon, France

Vibrant aromas of peach and strawberry, dry with citrus fruit on
the refreshing finish.

175ml 9.25 | 250ml 12.25 | Bottle 36.25

All wines available as 125ml glasses on request.

Adults need around 2000 kcal a day.

We advise you to speak to a member of staff if you have any food allergies or intolerances.

Full allergen information relating to our menu items can be found at www.restaurantallergens.com/thecurator



TAP & BARREL



KEG

We have a selection of six keg taps ranging from classic European lagers to local craft beers & stouts, just ask one of our friendly bar types to help you select your brew of choice

CASK

We have a fantastic rotation of traditional cask ales, especially selected for you. Ask one of us to talk you through today's choice

CRAFT BEERS

Lagunitas IPA **7.50**

Goose Island IPA **7.00**

Beavertown Neck Oil Session IPA **7.25**

Brooklyn Lager **7.25**

Brewgooder Clean Water Lager **7.00**

Brewdog Punk IPA **7.25**

Brewdog Nanny State 20 kcal **6.75**

Island Records Session **7.25**

THE STALWARTS

Corona	6.25
Budweiser	6.75
Peroni	6.75

CIDERS

Orchard Pig Reveller	7.50
Rekorderlig Wild Berries	7.75
Rekorderlig Strawberry & Lime	7.75

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REFRESHING LIBATIONS



HOMEMADE SOFTS

Pomegranate, Apple & Elderflower Fizz	65 kcal 5.00
Apple & Rhubarb Fizz	146 kcal 5.00
Lemon & Blood Orange Iced Tea	131 kcal 5.00
Raspberry & Pomegranate Iced Tea	115 kcal 5.00
Curator Lemonade	59 kcal 5.00
Pomegranate Lemonade	85 kcal 5.00
Rhubarb Lemonade	98 kcal 5.00

FRUITY

Freshly Squeezed Orange	106 kcal	5.00	Cranberry Juice Drink	134 kcal	3.75
Orange	134 kcal	3.75	Pineapple	155 kcal	3.75
Apple	133 kcal	3.75	Tomato	57 kcal	3.75

FIZZY

Coca-Cola	139 kcal	4.25	Sprite Zero	3 kcal	4.00
Diet Coke	1 kcal	4.00	Fanta Zero	10 kcal	4.00
Coke Zero	1 kcal	4.00			

FEVER-TREE MIXERS

Indian	72 kcal	2.50	Ginger Ale	68 kcal	2.50
Refreshingly Light Indian	38 kcal	2.50	Ginger Beer	80 kcal	2.50
Lemon	70 kcal	2.50			

FANCY

San Pellegrino		3.75	Gingerella	135 kcal	4.50
Limonata 133 kcal Aranciata 126 kcal			Lemony Lemonade	102 kcal	4.50
Cawston Press		3.75	Soda Folk Cream Soda	109 kcal	3.75
Apple 304 kcal Apple & Rhubarb 413 kcal					

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HOT DRINKS

LAVAZZA COFFEE

Flat White 72 kcal	4.00
Americano 1 kcal	3.75
Cappuccino 93 kcal	4.00
Caffé Latte 87 kcal	4.00
Espresso 1 kcal	3.25
Double Espresso 2 kcal	3.75
Macchiato 5 kcal	3.25
Double Macchiato 10 kcal	3.75
Mocha 103 kcal	4.50
Hot Chocolate 186 kcal	4.50
Extra Shot of Espresso 1 kcal	1.00
Syrup Shots	1.00
Vanilla 84 kcal Caramel 84 kcal Hazelnut 86 kcal Gingerbread 86 kcal	

TEA

Yorkshire Tea 3.50

A Champion Brew! 0 kcal

Teapigs Speciality Teas 0 kcal 3.50

Darjeeling, Earl Grey, Peppermint, Mao Feng, Chamomile, Super Fruit

Oat, coconut milk and decaf options are available

🌱 These dishes are made from ingredients that do not contain meat or fish. 🌱 These dishes are made from ingredients that do not contain animal products. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian or vegan food. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit www.restaurantallergens.com/thecurator. Our fish is a natural product & may contain small bones. We are happy to provide you with allergen guidelines for all our menu items. As our food is prepared & freshly cooked to order in our busy kitchen, there may be a risk that traces of allergens & gluten can be found in any dish. For more detailed information please ask one of our crew.

TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. | 0223