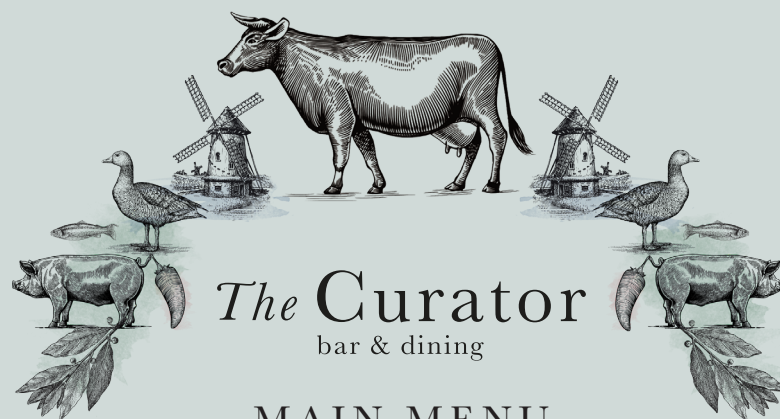




In a hurry? Just let us know & we'll ensure you're eating within 15 minutes.

SMALL PLATES

Five Pepper Chilli Fried Calamari 9.5

Served with green chilli & jalapeño mayonnaise

Spiced Chicken Tenders 8.75

With a sprinkle of toasted sesame seeds and Vietnamese dipping sauce

Smashed Avocado (v) 8.75

Served on a traditional English muffin with feta, fresh mint & chilli

The Curator's Nachos (v) 9.25

A unique take on a classic recipe, our nachos are served with smashed avocado, chilli, fresh tomato salsa, sour cream and grated Cheddar cheese

MEAT FREE

Butternut Squash & Aubergine Curry (v) 11.5

Sweet & spicy curry with peppers served with green rice & flatbread

Macaroni Cheese (v) 11

Our classic mac 'n' cheese recipe with mixed leaf salad on the side

Cheddar Cheese & Tomato Omelette (v) 9.75

Served with chips and roasted tomato

SALADS

Chicken Caesar Salad 13.75

Shredded fresh chicken, baby gem lettuce, flatbread croutons & Grana Padano shavings tossed in a smoky Caesar dressing

Honey & Goat's Cheese (v) 12

With caponata, peppery rocket, tenderstem broccoli & toasted fennel croutons with a citrus dressing

Soy Chicken & Prawn 14

Egg noodles, fresh mango, bok choy, edamame & sesame seeds with a sweet chilli dressing



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GO CONTACTLESS

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MEAT

Cumberland Sausages & Mash 13.25

With creamy mash, buttered kale & ale caramelised onion gravy

Steak & Ale Pie 14

Creamy mash, seasonal buttered veg & ale caramelised onion gravy

Wiltshire Ham Macaroni Cheese 13

Our classic mac 'n' cheese recipe with shredded ham & mixed leaf salad

Wiltshire Ham & Cheddar Cheese Omelette 9.75

Served with chips & roasted tomato

The Full Monty Brunch 13.75

Served with: two Cumberland sausages, back bacon rashers, your choice of fried or scrambled eggs, baked beans, flat mushroom, roasted tomato & chips

House Chicken Curry 13.75

A sweet & spicy curry sauce with lemon grass & chilli oil, fragrant green rice & warm flatbread

OPEN SANDWICHES

Going against everything Lord Sandwich intended, our open-faced sandwiches are full of such wonderful flavours you'll forget they're topless. All sandwiches come served on thick cut bloomer bread with a portion of chips.

Chicken & Chorizo 11

With jalapeño mayonnaise & peppery rocket on thick cut bloomer

Mediterranean Roasted Vegetables & Halloumi (v) 10.75

Red pesto, caponata & slow roasted tomatoes on thick cut bloomer

Sirloin Steak 13.75

Roasted red peppers, Chimichurri & peppery rocket on thick cut bloomer

FISH

Smoked Salmon & Scrambled Eggs 10.25

Served with fresh lemon & thick cut bloomer toast

Beer Battered Fish* 14.25

Traditional mushy peas, chips & tartare sauce

SIDES

Sweet Potato Fries (v) 4.25

Chips (v) 3.75

Buttered Seasonal Veg (v) 3.75

Beer Battered Onion Rings 4

Mixed Leaf Salad (v) 3.75

With citrus dressing

Garlic bread (v) 5.25

Garlic Bread With Cheese (v) 5.75

BURGERS

Served on a soft glazed bun with chips on the side.

Classic Burger 13

Chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise.

Add Cheddar cheese 1.25

Bacon & Cheese Burger 15

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise

The House Burger 15.5

Our classic 6oz* beef patty with back bacon rasher with our homemade Worcestershire sauce mayonnaise & finished with caramelised ale onions, blue cheese & peppery rocket

Grilled Chicken & Bacon Club Burger 14.5

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise

For every chicken & bacon club burger sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia & their pupils. To find out more visit www.schoolclubzambia.org

Vegan Beetroot & Quinoa Burger (v) 13

Topped with hummus, smashed avocado and vegan mayo

Be Bold. Go Naked.

Choose any of our burgers naked, replace your bun and chips with a large mixed leaf salad

DESSERT

Chocolate Brownie (v) 6

With vanilla ice cream & chocolate sauce

Sticky Toffee Pudding (v) 6

With salted caramel sauce & vanilla ice cream

Selection of Ice Cream (v) 5.75

Choose three scoops of ice cream with your choice of flavours:
vanilla, chocolate or strawberry



(v) These dishes are made from ingredients that do not contain meat or fish. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian 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. *All weights are approximate before cooking. 1oz = 28g uncooked weight. *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. 0521

WHITE WINES

	175ml	250ml	Bottle
Pontebello Pinot Grigio, Italy Fresh with notes of ripe peach and citrus, and a touch of richness.	7.25	9.85	25.95
Altoritas Sauvignon Blanc, Chile Bright and refreshing with gentle notes of gooseberry and lemon fruit.	6.25	8.85	22.95
Corte Vigna Chardonnay, Italy Lemon freshness combined with peachy roundness.	6.75	9.35	23.95
Petite Ronde Picpoul De Pinet, France Fresh with a citrussy and stone fruit character highlighted with floral notes.	8.25	10.85	28.95
Southern River Sauvignon Blanc, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.	7.75	10.35	27.95

RED WINES

	175ml	250ml	Bottle
Granfort Cabernet Sauvignon, France Classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.	6.75	9.35	23.95
Lunaris by Callia Malbec, Argentina Plums, blackberries and vanilla, supported by a touch of spice.	7.75	10.35	27.95
Monte Verde Merlot, Chile A supple and juicy style with flavours of ripe red berries and plums.	6.25	8.85	22.95
Rare Vineyards Pinot Noir, France Soft and lightly oaked with cherries and blueberries and a hint of spice.	8.25	10.85	28.95
Marques De Morano Rioja Joven, Spain A lighter style of Rioja, with just a hint of traditional oakiness.	7.25	9.85	25.95

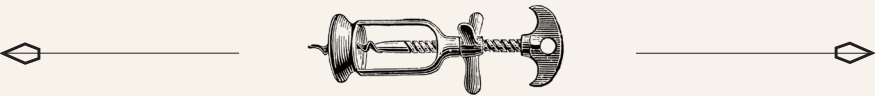
ROSÉ WINES

	175ml	250ml	Bottle
Belvino Rose Pinot Grigio, Italy Slightly drier in style, full of fresh summer berry fruit aromas.	7.25	9.85	25.95
Vendange White Zinfandel, USA Off-dry with delicious strawberry aromas and a zingy freshness.	7.05	9.15	23.95
Coteaux Varois en Provence Rosé, Reflet, Estandon, France Vibrant aromas of peach and strawberry, dry with citrus fruit on the refreshing finish.	7.5	10.35	30.95

All wines available as 125ml glasses on request.

SPARKLING

	125ml	Bottle
Il Baco Da Seta Prosecco, Italy Fine bubbles and delicate, ripe fruity aromas.	7.4	30.1
Chapel Down Vintage Reserve, England Lively and refreshing with good depth and tropical fruit aromas.	11.5	46.85
Louis Dornier Brut, France A light, fresh, youthful Champagne with a long, crisp finish.	10.45	41.7
Moët & Chandon Brut Imperial NV, France A consistent, dry style with a distinctive flowery aroma.	14.55	59.75
Laurent-Perrier Cuvée Rosé Brut NV, France Soft, fruity, fragrant and dry with a delicious red berry richness.		70.05



THE WONDERFUL WORLD OF THE CURATOR COCKTAILS

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



Bloody Mary 11
50ml JJ Whitley Vodka, tomato juice, salt & pepper, fresh lemon juice, Tabasco & Worcestershire sauce



Pomflower Bellini 9
Prosecco, pomegranate & elderflower cordial



Brambled Ginfusion 9
Beefeater gin, crème de mûre & Franklins Sicilian Lemon Tonic Water

BREAKFAST TIPPLE

Mimosa 9
Prosecco & orange juice.

It is believed in 1925, a bartender at the Ritz Hotel in Paris named Frank Meier invented the mimosa, which uses equal parts sparkling wine & juice.



DISCOVERIES FROM AROUND THE WORLD

The Goji Club 9
Beefeater gin, Goji Fair Liqueur, Martini Rosso & house sour mix

The Distiller's Tea Break 9
Beefeater, Earl Grey syrup & house sour mix

Caribbean Islands Ferry 9
The Duppy Share rum, fresh raspberries, white peach purée & pineapple foam

Hunter's Gonzo Sour 9
Buffalo Trace, Luxardo Maraschino syrup, house sour mix & Angostura orange bitters

Espresso Martini 9
Union Espresso, Kahlúa & JJ Whitley Vodka

*Nothing perks you up like one of these.
The best cure for jet lag known to man.*

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

House Brewed Golden Ale
The Curator's Compass Golden Ale

Our house ale is brewed exclusively for us at The Curator, the Golden Ale is perfectly balanced & smooth with light floral notes from the flavourful aroma of the hops. Making for a delicious but dangerously quaffable session ale.



REFRIDGERATED REFRESHMENTS

NEW WORLD CRAFT BEERS

Anchor Steam **6.2**
Harviestoun Broken Dial **5.75**
Beavertown Neck Oil Session IPA **5.9**
Brooklyn Lager **6**
Camden Week Nite **5.95**
Brewgooder Clean Water Lager **5.75**
Brewdog Punk IPA **6**

THE STALWARTS

Corona **5**
Budweiser **5.5**
Peroni **5.5**

CIDERS

Hoxton Cidersmiths Craft Cider **6.15**
Rekorderlig Wild Berries 500ml **6.25**
Rekorderlig Strawberry & Lime 500ml **6.25**

REFRESHING HOMEMADE LIBATIONS
ICED TEAS & LEMONADES

HOMEMADE SOFTS

Pomegranate, Apple & Elderflower Fizz **4.05**
Apple & Rhubarb Fizz **4.05**

WHEN LIFE GIVES YOU LEMONS...

Curator Lemonade **4.05**
Pomegranate Lemonade **4.05**
Rhubarb Lemonade **4.05**

FANCY

San Pellegrino Limonata **3.05**
San Pellegrino Aranciata **3.05**
Cawston Press Apple **3.05**
Cawston Press Apple & Rhubarb **3.05**
Gingerella **3.75**
Lemony Lemonade **3.75**
Soda Folk Cream Soda **3.05**

FIZZY

Coca-Cola **3.35**
Diet Coke **3.2**
Coke Zero **3.2**
Sprite Zero **3.2**
Fanta Zero **3.2**

THE MIXERS

Franklins Tonic Water **2.1**
Franklins Light Tonic Water **2.1**
Franklins Sicilian Lemon Tonic Water **2.1**
Franklins Ginger Ale **2.1**
Franklins Ginger Beer **2.1**

FRUITY

Freshly Squeezed Orange Juice **4**
Orange **3**
Apple **3**
Pineapple **3**
Cranberry **3**
Tomato **3**

HOT DRINKS

UNION COFFEE

Flat White **3.5**
Americano **3**
Cappuccino **3.25**
Caffé Latte **3.25**
Espresso **3**

Double Espresso **3.5**
Macchiato **3**
Double Macchiato **3.5**
Mocha **3.5**
Extra Shot of Espresso **0.5**

Syrup Shots **0.6**
Vanilla, Caramel, Hazelnut, Gingerbread
Hot Chocolate **3.75** & cream

TEA

Yorkshire Tea **2.9**
A Champion Brew!

Teapigs Speciality Teas **3**
Earl Grey, Green Tea, Peppermint, Chamomile, Super Fruit

*soya & decaf options are available.