



The Curator

bar & dining

IN A HURRY?

Just let us know and we'll ensure you're eating within 15 minutes.

BREAKFAST

◊ BREAKFAST PLATES ◊

<p>English Breakfast 13.50 Back bacon, Cumberland sausage, baked beans, oven roasted mushroom, herb roasted tomato and potato puffs. Served with your choice of fried 654 kcal or scrambled 752 kcal egg</p>	<p>Garden Breakfast 13.75 VG Two vegan sausages, roasted red peppers, baked beans, oven roasted mushrooms, tabbouleh with fresh pomegranate and potato puffs 555 kcal Add fried +242 kcal or scrambled +174 kcal eggs V 3.25</p> <p>Pan Hash 13.75 V Potato puffs with roasted peppers, oven roasted mushrooms, spinach and mixed cherry tomatoes in our tomato sauce and Asian garnish. Topped with a fried egg 709 kcal Go Vegan! Ask for yours without egg VG 633 kcal Add grilled chorizo +415 kcal 11.50 3.75</p>
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Full Fry Up 17.00
Our classic big English breakfast is served with two Cumberland sausages, back bacon rashers, baked beans, oven roasted mushrooms, herb roasted tomato and potato puffs. Served with your choice of fried 995 kcal or scrambled 1015 kcal eggs

Add white +336 kcal or brown +355 kcal toast | 3.25

◊ FRESH & LIGHT ◊

<p>Crushed Avocado Brioche 11.50 V Crushed avocado with spiced tomato salsa, dressed salad leaves, omega seeds and chilli flakes 576 kcal Add smoked salmon +93 kcal 3.50 Add back bacon rashers +193 kcal 2.50</p> <p>Granola & Berries 8.50 V Oat & raisin granola with coconut yoghurt, blueberry compote and fresh berries 397 kcal</p>	<p>Porridge 6.75 VG We only use traditional Scottish porridge oats! Made with your choice of water 186 kcal, coconut 236 kcal or semi-skimmed V 258 kcal milk. Topped with: Honey and omega seeds V +36 kcal Banana, berries and omega seeds V +146 kcal</p>
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◊ EGGS ◊

<p>Poached 12.50 V Poached eggs served on toasted brioche bread with spiced lime & habanero hollandaise and micro cress 510 kcal Add smoked salmon +93 kcal 3.50 Add back bacon rashers +193 kcal 2.50 Add blanched spinach V +103 kcal 1.25</p>	<p>Scrambled 9.75 V Creamy scrambled eggs served on farmhouse bread 665 kcal Add smoked salmon +93 kcal 3.50 Add back bacon rashers +193 kcal 2.50</p>
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BAKERY

- Toast & Preserves** **V** | 4.25
Two slices of toasted farmhouse bread served with a selection of preserves.
Choose white 335 kcal or malted 358 kcal bread
Choose jam 72 kcal, Marmite 21 kcal or marmalade 72 kcal
- All Butter Croissant** | 3.50
Freshly baked daily and served with butter 398 kcal
- Freshly Baked Pastries** | 3.75
Ask your server for today's selection

◊ FRENCH TOAST ◊

Brioche bread soaked in warm vanilla flavoured egg custard, topped with your choice of:

- Banana, pecans & salted caramel sauce** **V** 759 kcal | 12.00
Fresh berries, granola, blueberry compote & coconut yoghurt **V** 709 kcal | 14.00
Back bacon & maple flavoured syrup 766 kcal | 12.00

◊ IN A BUN ◊

- Full Works** | 10.50
Our artisan bun with Cumberland sausage, back bacon and a fried egg. Served with a side of potato puffs 1205 kcal
- Plant Based Bun** **VG** | 12.25
Our artisan bun with vegan sausage, roasted red pepper, crumbled vegan style feta and crushed avocado. Served with a side of potato puffs 1069 kcal

COCKTAILS

- Pomflower Bellini** | 11.50
Prosecco, pomegranate & elderflower cordial
- Mimosa** | 11.50
Prosecco & orange juice
- Bloody Mary** | 13.50
Vodka, tomato juice, salt & pepper, fresh lemon juice, Tabasco & Worcestershire sauce

◊ HOT DRINKS ◊

<p>Flat White 72 kcal 4.00</p> <p>Americano 1 kcal 3.75</p> <p>Cappuccino 93 kcal 4.00</p> <p>Caffé Latte 87 kcal 4.00</p> <p>Espresso 1 kcal 3.25</p> <p>Double Espresso 2 kcal 3.75</p> <p>Macchiato 5 kcal 3.50</p> <p>Double Macchiato 10 kcal 4.00</p> <p>Mocha 103 kcal 4.50</p>	<p>Hot Chocolate 186 kcal 4.50</p> <p>Extra Shot of Espresso 1 kcal 0.50</p> <p>Syrup Shots 0.50 Vanilla 84 kcal, Caramel 84 kcal, Gingerbread 86 kcal</p> <p>Yorkshire Tea 3.50 A Champion Brew! 0 kcal</p> <p>Teapigs Speciality Teas 0 kcal 3.75 Darjeeling, Earl Grey, Peppermint, Mao Feng, Chamomile, Super Fruit</p>
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Oat, coconut milk & decaf options are available

V These dishes are made from ingredients that do not contain meat or fish. **VG** 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 as our food is prepared & freshly cooked to order in our busy kitchen and 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. 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. 0324