



# *The* Curator

bar & dining

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IN A HURRY?

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

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**MAINS**

## BAR SNACKS


<b>Chilli Rice Crackers</b>  282 kcal	<b>5.00</b>
<b>Harissa Spiced Nuts</b>  601 kcal	<b>5.00</b>
<b>Pitted Harlequin Olives</b>  106 kcal	<b>5.00</b>
<b>Crisps</b> 175 kcal Cider Vinegar   Sweet Chilli   Strong Cheese & Onion   Sea Salt	<b>2.50</b>

## ALL DAY BRUNCH

<b>Classic Fry Up</b>	<b>17.00</b>
Indulge yourself. Our classic big English brunch is served with fried eggs, two Cumberland sausages, back bacon rashers, baked beans, oven roasted mushrooms, herb roasted tomato, skin-on fries 1020 kcal	
<b>Steak &amp; Eggs</b>	<b>17.75</b>
A fresh schnitzel steak served with a fried egg, skin-on chips and a classic Béarnaise sauce 1000 kcal	
<b>Garden Brunch</b> 	<b>13.75</b>
Served with two vegan sausages, baked beans, oven roasted mushrooms and peppers, tabbouleh with fresh pomegranate and skin-on fries 580 kcal	
<b>Add</b> fried eggs  +242 kcal	<b>3.25</b>

## SMALL PLATES

<b>Crispy Calamari</b>	<b>10.25</b>
Hand floured crispy squid served with our rich garlic mayo for dipping 681 kcal	
<b>Buttermilk Chicken Tenders</b>	<b>10.25</b>
Crispy chicken tenders, marinated in buttermilk and served with ghost chilli jam 592 kcal	
<b>Cauliflower Bites</b> 	<b>9.25</b>
Crispy fried cauliflower served with facon jam mayo 376 kcal	

<b>Loaded Nachos</b> 	<b>11.25</b>
Crispy nacho chips covered in our rich cheese sauce, fresh tomato salsa and crushed avocado 1160 kcal	
<b>Add</b> pulled beef brisket +195 kcal	<b>4.75</b>
<b>Glazed Chicken Wings</b>	<b>10.25</b>
Freshly cooked and served with your choice of agave mustard 1031 kcal or lime habanero glaze 1025 kcal	

## BAPS & WRAPS

All made fresh and served with skin-on fries

<b>Steak &amp; Mustard Bun</b>	<b>17.00</b>
Sliced schnitzel steak with baby gem lettuce, beef tomato, mustard mayo and dressed watercress. Served in a soft Kent English roll 1277 kcal	

<b>Fish* Finger Bun</b>	<b>13.75</b>
Served with tomato, baby gem lettuce, pickled pink onions and shallot tartare sauce in a soft Kent English roll 1131 kcal	

### Giant Yorkshire Pud Wraps

#### Sunday Dinner | 14.75

Delicious slow cooked pulled beef, pickled pink onions, skin-on fries, horseradish and watercress wrapped up in a giant Yorkshire pudding. Served with ale gravy on the side for dipping 1036 kcal


#### Crispy Chicken & Chips | 14.75



Crispy buttermilk chicken tenders, pink pickled onions, skin-on fries, ghost chilli jam and watercress wrapped up in a giant Yorkshire pudding. Served with ale gravy on the side for dipping 1311 kcal

## CURATOR CLASSICS






<b>Steak &amp; Ale Pie</b>	<b>17.50</b>
Served with our creamy homemade mash, tenderstem broccoli, carrots and ale gravy 1099 kcal	
<b>Beer Battered Fish</b>	<b>17.50</b>
Served the traditional way; with mushy peas, skin-on fries and our rich tartare sauce 1160 kcal	
<b>Cumberland Sausages &amp; Mash</b>	<b>16.25</b>
Served with our creamy homemade mash and a tangy caramelised onion & ale gravy 965 kcal	
<b>Add</b> garden veg +94 kcal	<b>4.75</b>
<b>Butter Chicken Curry</b>	<b>17.00</b>
Flavourful butter curry with tandoori chicken thigh pieces. Served with basmati rice, garlic & coriander naan and mango chutney 1218 kcal	

<b>Braised Beef</b>	<b>21.75</b>
Slow cooked and served in a rich gravy with a giant Yorkshire pudding, fresh garden vegetables, skin-on fries and spicy horseradish 1179 kcal	

<b>Vegetable Makhani</b> 	<b>14.50</b>
Lightly spiced makhani curry with chickpeas, cherry tomatoes and crispy cauliflower. Served with basmati rice, garlic & coriander naan and mango chutney 1081 kcal	

<b>Tabbouleh &amp; Pomegranate Salad</b> 	<b>15.00</b>
A bright and fresh grain salad mixed with freshly grated carrot, edamame beans, pomegranate seeds, cherry tomatoes, topped with omega seeds 300 kcal	
<b>Add</b> grilled chicken breast +313 kcal	<b>2.00</b>
crumbled vegan style feta  +152 kcal	<b>1.75</b>

## SIDES

<b>Skin-on Fries</b> 	<b>4.75</b>
<b>Garden Veg</b> 	<b>4.75</b>
<b>Creamy Homemade Mash</b> 	<b>4.75</b>
<b>Mixed Leaf Salad</b> 	<b>4.75</b>
With an agave mustard dressing 48 kcal	
<b>Home Slaw</b> 	<b>4.75</b>
With an agave mustard dressing 53 kcal	

## PUDDINGS

<b>Chocolate Brownie</b>	<b>7.75</b>
Our warm triple chocolate brownie served with vanilla ice cream and chocolate sauce 782 kcal	
<b>Apple Pie</b>	<b>7.75</b>
A true classic. Warm apple pie served with vanilla ice cream 254 kcal	
<b>Sticky Toffee Pudding</b>	<b>7.75</b>
An indulgent and rich pudding served with vanilla ice cream and hot custard 441 kcal	
<b>Ice Cream</b>	<b>7.25</b>
Three scoops of your favourite flavours. Choose from chocolate, strawberry and vanilla 252 kcal	

## BURGERS

Served in a soft seeded bun with a side of skin-on fries

### Tower Burger 19.25

Our juicy beef patty topped with back bacon, Cheddar cheese, grilled chorizo, fried egg and ghost chilli jam 1682 kcal

### Spicy Chicken Burger 19.00

Freshly grilled marinated chicken topped with back bacon, Cheddar cheese, spicy 'nduja and ghost chilli jam 1500 kcal

### Beetroot Burger 17.00

A soft beetroot and quinoa patty topped with hummus, facon-mayo, roasted red peppers and naked slaw 1151 kcal




For every **Spicy Chicken Burger** sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia and their pupils. To find out more visit [www.schoolclubzambia.org](http://www.schoolclubzambia.org)

## GO CONTACTLESS

[thecuratorpay.com](http://thecuratorpay.com)

Scan here to order and pay online  
OR use contactless card payment



 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 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](http://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