



## Mothering Sunday

Two courses - £24, Three courses - £29  
March 31st 12 ~ 7pm

### Today's aperitif

Elderflower fizz 🍷 Prosecco laced with St Germain elderflower liqueur £7

### Starters

- Spiced sweet potato soup, curry oil, local breads (v,ga)
- Beetroot carpaccio, pickled vegetables, chicory, parsley oil (vegan,g)
- Warm salmon & spring onion tart, lemon & dill mayonnaise, watercress (*available as a main course with new potatoes*)
- Chicken & leek terrine, truffle mascarpone, wild mushrooms, ciabatta crisps (ga)
- Smoked mackerel pâté, cucumber salsa, toasted sour dough (ga)
- Rosemary & garlic studded camembert to share, bacon jam, toasted sour dough (ga)
- Goat's cheese arancini, toasted pine nuts, red pepper pesto (v) (*available as a main course with a spring salad*)
- Pork & black pudding croquettes, Cumberland sauce (*available as a main course with skinny fries*)

### Roasts and Grills

*All roasts served with beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrots & parsnips*

- Roast sirloin of Hereford beef (35 day), horseradish cream, Yorkshire pudding (£1 supplement)
- Roast chicken breast, crispy dry-cured bacon, garlic & thyme sausage stuffing, rye bread sauce (ga)
- Stuffed & rolled pork belly, Lincolnshire sausage & apple stuffing, crackling, apple & English cider purée
- The Curzon stack: beef, pork & chicken, crackling, apple & English cider purée, Yorkshire pudding (ga) (£2 supplement)
- Roast leg of lamb, mini shepherd's pie, roast roots, minted gravy (g)
- Herb crusted truffle macaroni & cheese, garlic ciabatta, dressed salad (v)
- Honey & mustard roasted ham, duck egg, home cut chips, pineapple chutney (ga)
- Curzon burger: brioche bun, vintage cheddar, smoked bacon, tomato, gherkin, tomato relish, coleslaw, home cut chips
- Chargrilled 8oz sirloin steak (35 day, Hereford), skinny fries, pub dried tomato, peppercorn sauce (g) (£3.50 supplement)

### Treat Mum.....

Roast Chateaubriand (14oz, 35 day, Hereford) to share, Yorkshire puddings, hot horseradish sauce, beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roast carrots & parsnips (£6 supplement per person)  
*.....Sorry folks, when they're gone, they're gone*

### Fish & shellfish

- Beer battered haddock, home cut chips, pea purée, chunky tartare sauce (*add curry sauce for £1 extra*)
- Almond, onion & parsley stuffed whole baby trout, buttered new potatoes, spinach, watercress, pea & mint salad (g)
- Baked plaice fillet, creamed potato, fine beans, salsa verde (g)
- Scampi in a basket, skinny fries, chunky tartare, garden salad

### Kids £8

- Most of our menu can be shrunk for the smallest of appetites*
- Mini fish & fries, Heinz baked beans or garden peas
- Kids scampi & fries, Heinz baked beans or garden peas
- Kids chicken goujons & fries, Heinz baked beans or garden peas
- Baby burger & fries, Heinz baked beans or garden peas
- Mini roasts for the little people – chicken, pork or beef

### Desserts

- Chocolate orange mousse, cookie crumb (v)
- Bakewell tart, raspberry purée, Cornish clotted cream (v)
- Apple & apricot crumble, vanilla ice cream (v,g)
- Sticky toffee pudding, toffee sauce, stem ginger ice cream (v)
- Curzon Arms afternoon tea: mini scone, strawberry jam, clotted cream, Victoria sponge, chocolate brownie (v)
- A selection of Jude's ice creams & sorbets (v,g)
- For the kids: Jude's milk ice lollies: chocolate or vanilla (v,g) (£1.35); Frozen chocolate covered bananas (v,g) (£2.00)

British farmhouse cheese board, pub chutney: Oglesfield semi-soft, Calveley Crunch cheddar, Quicques' goats, Shropshire Blue, Winslade - Camembert style soft (£4.50 supplement, £9.50 as a fourth course)

(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten adaptable. Any weights are shown as uncooked.  
Fish may contain bones. Dishes may contain nuts or nut traces. Our staff receive 100% of tips given. Full allergy information is available on request.