



Summer Sundays

Sample Menu

Two courses - £21, Three courses - £25

Starters

- Cream of mushroom & roast garlic soup, mini tin loaf (v,ga)
- Crispy devilled whitebait, caper mayo, dressed leaves (g) *(also available as a main course with skinny fries)*
- Grilled halloumi & tomato stack, rocket, balsamic reduction (g,v)
- Smoked salmon on toast, chive crème fraiche, pea shoots (ga)
- Sticky BBQ ribs, pub slaw (g) *(also available as a main course with cajun spiced skinny fries)*
- Chicken liver pâté, red onion chutney, ciabatta toasts (ga)
- Red onion & Stilton tart, red wine reduction (v) *(also available as a main course with baby potatoes)*

Roasts and Grills

All of our roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrots & parsnips

- Roast sirloin of Hereford beef (35 day aged), Yorkshire pudding (ga) (£1 supplement)
- Free range roast chicken breast, crispy dry-cured bacon, Lincolnshire sausage stuffing (ga)
- Stuffed & rolled pork belly, Lincolnshire sausage & apple stuffing, crackling, apple & English cider puree (ga)
- The Curzon stack - beef, pork & chicken, crackling, garlic & thyme stuffing, Yorkshire pudding (ga) (£3 supplement)
- Honey & mustard roast ham, skin-on chips, hen egg, our pineapple chutney (ga)
- Chargrilled 9oz sirloin steak, peppercorn sauce, sweet potato fries, pub dried tomato, watercress (ga) (£3.50 supplement)
- Honey roast parsnip & goats cheese tart Tatin, parsnip puree, roasted new potatoes, red wine reduction (v)
- Cottage pie, vintage cheddar crust, seasonal greens, pan gravy (g)
- Roasted (35 day aged, Hereford) Chateaubriand for two to share, Yorkshire pudding, hot horseradish cream, roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrots & parsnips (£7.00 supplement per person) ...
.....Sorry folks, when they're gone, they're gone

Summer Days, BBQs & Salads

- Tofu, sweet chilli, soy, brock sesame & rice noodle salad (v,g)
- Salt & pepper calamari, spring onion & pomegranate molasses salad (g)
- Curzon Burger, seeded brioche bun, cheddar & bacon, leaves, tomato, gherkin, tomato relish, slaw, sweet potato fries
- Add: Fried egg £1.00; Swap Cheddar for Stilton 50p

Fish and Shellfish

- Fish & Chips: beer battered haddock, our pea purée, home cut chips, chunky tartare *(add curry sauce: £1 supplement)*
- Sea Bass fillet, Bombay potatoes, tenderstem broccoli, curry sauce (g)
- Classic scampi in a basket, home cut chips, tartare sauce
- Dressed Devon crab, baby leaf salad, caper & herb mayo, baby potatoes (g) (£2 supplement)

For the Little People

- 1/2/3 course ~ £8/£11/£14
- Mini scampi, skinny fries, Heinz baked beans or peas
- Breaded chicken goujons, skinny fries, Heinz baked beans or peas
- Mini fish & skinny fries, Heinz baked beans or peas
- Baby roasts for the 'Little People' *(chicken, pork or beef - 50p supplement for beef)*
- Most of our menu dishes can be shrunk to suit the smallest of appetites!*

Desserts

- Chocolate sponge, chocolate sauce, chocolate ice cream (v)
- Apple crumble, creamy custard (v)
- Piña Colada sundae, desiccated coconut, pineapple, rum, vanilla ice cream (v, g)
- Chocolate fridge cake, toffee sauce, clotted cream ice cream (v)
- A selection of Jude's ice creams & sorbets (v,ga)

Little people – Frozen chocolate covered bananas (v,g) £2.00, Jude's milk ice lollies – vanilla, strawberry & chocolate (v,g) (£1.35)

British farmhouse cheese board, hand baked biscuits, red onion chutney,
Thomas Hoe Stephenson Aged Red Leicester, Tunworth, Norfolk White Lady, Cropwell Bishop Stilton, Isle of Arran
(£5 supplement or £9 as a fourth course)

(v) Suitable for vegetarians. (g) Gluten free. Fish may contain bones. (ga) Gluten adaptable.

Dishes may contain nuts or nut traces. Any weights are shown as uncooked.

Our staff receive 100% of any tips given.