THE CURIOUS KITCHEN

A place where CURIOSITY meets the charm of local and seasonal flavours. Sit back, relax, and let us take you on a taste adventure that celebrates creativity, connection, and the stories behind every ingredient.

NIBBLES

Smoked Marcona almonds (ve) £5.00

Bread board, Spanish olive oil, aged balsamic (v) 1 for £3.25 or 2 for £6.00
add whipped smoked butter (v) £2.50

Nocellara olives (ve) £5.00

SMALL PLATES & STARTERS

Cumberland chipolatas, honey mustard glaze £5.50

CURIOUS crispy Maitake mushrooms, gochujang BBQ sauce, sriracha mayo, toasted sesame (ve) £6.50

Smoked haddock arancini, leek, citrus emulsion, chive oil £7.50

Roasted squash humous, harissa spiced, toasted sour dough dipping bread, olive oil (ve) £6.50

CURIOUS crispy ox cheek, anchovy mayonnaise, parmesan £9.00

Smoked brie crumpet, toasted crumpet, tomato chutney, spiced pecans, pomegranate, endive (v) £7.50

Salt and pepper style tempura prawns, Nam Jim Jaew, burnt lime £13.00

French onion soup, Gruyere croute, smoked paprika cheese straw £9.25

Our CURIOUS prawn cocktail, chilled prawns and crayfish tails, avocado mousse,
bloody Mary dressing, lemon gel £12.00

Duck and port parfait, cherry gel, brioche, pickled onion, granola £9.50

BOWLS

Gochujang donburi bowl, sticky sushi rice, gochujang-grilled cauliflower, pickled red cabbage,
edamame, spring onion, sesame seeds, crisp nori, sriracha mayo, puffed wild rice (ve) £17.00

Charred gem Caesar, anchovy, smoked bacon, parmesan, cos £16.00

CURIOUS glow bowl, roast sweet potato, beetroot and pumpkin, beetroot hummus, citrus quinoa,
cherry tomatoes, avocado, radish, pickled cucumber, crispy chickpeas (ve) £18.00

Add any of the following items to any bowl:
- seared salmon £7.00
- grilled chicken £6.00
- garlic halloumi £5.00

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MAINS

Thwaites 'Paradise No3' ale battered haddock, chunky tartare sauce, mushy peas, lemon, thick cut chips £21.00

Gammon and egg, 10oz gammon steak, fried egg, vine tomatoes, thick cut chips and pineapple relish £20.50

CURIOUS chicken cordon bleu, breaded breast filled with gruyere and parma ham, dijon mustard sauce, buttered mash, charred broccoli, chicken jus £22.00

King oyster mushroom gnocchi, potato dumplings, roast squash, sage butter, spiced pumpkin seeds, parmesan (v) £18.00

Hand crafted steak and 'Thwaites Original' ale pie, sea salted chips, mushy peas, pan gravy (please allow 20 minutes) £21.00

FRESH FROM THE GRILL

Chuck steak and short-rib burger - brioche bun, lettuce, tomato, relish, pickle, house slaw £14.00
add Thwaites beer candied bacon £2.00 add smoked Applewood cheese £2.00

CURIOUS Tandoori Scottish salmon fillet, saag aloo, grilled chapati, cumin spiced yogurt £23.00

LAVA STONE COOKING

All steaks come served using superheated volcanic lava stone bringing tabletop dining to a new level

8 oz dry aged sirloin steak, confit vine tomato, baked mushroom, cafe de Paris butter £29.00

10oz dry aged ribeye steak, confit vine tomato, baked mushroom, cafe de Paris butter £32.00

SIDES

Sea Salted chips £5.50
Buttered mash £5.50
Truffle and Parmesan skin on fries £5.50
Caesar Wedge Salad £5.00
Mac 'n' charred cheese, crispy onions £5.50
Tender stem broccoli, chilli and lemon butter £5.50
Bitter leaf salad, sherry vinaigrette, radish £5.00
Sauteed garlic mushrooms and spinach £5.50
'Paradise No3' beer battered onion rings £5.50
Curry sauce and scraps £4.50

ADD A LITTLE EXTRA

Au poivre £4.50
Béarnaise £4.50
Diane £4.50
Blue cheese £4.50

DESSERTS

Warm chocolate fondant, pistachio ice cream, chocolate sauce, honeycomb £9.50

Baked Alaska, cherry, blackberry, toasted almond £9.50

Sticky Thwaites ale pudding, butterscotch, vanilla pod ice cream £9.00

CURIOUS Baked Tonka bean and vanilla crème brûlée, classic sugar crust, pink peppercorn shortbread £9.50

British artisan cheeseboard, our selection of cheeses, chutney, quince and charcoal crackers 3 for £14.50 or 5 for £17.00

Yorvale ice cream and sorbet selection, please ask for our selection 3 scoops for £7.00

CURIOUS s'mores sharing board, chocolate sauce, fruit, marshmallows, shortbread biscuit, brownie, churros, popcorn £16.50

ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS
We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens.

If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Prices include VAT. We believe in fair tipping. A discretionary 10% service charge will be added to your bill. All tips go directly to our team.