



Mother's Day Take Away Lunch Menu

To Start

£7.00

Roasted garlic, tomato and basil soup, freshly baked bread and Sir Gâr butter

Goats cheese and truffle mousse, textures of beetroot, olive oil crispbread and balsamic caviar

Whipped chicken liver parfait, Curiosity chutney, pickled blueberries, apple gel and olive oil crispbread

Main Course

£17.00

Slow cooked silverside of beef, Yorkshire pudding, roast potato, parsnip and gravy

Roast loin of pork, herb stuffing, roast potato, parsnip and gravy

Roast chicken breast, herb stuffing, roast potato, parsnip and gravy

Pan roasted seabass, creamed potato, charred lemon and a white wine and dill sauce

Sweet potato and Spring vegetable Bubble and Squeak, roast potato, parsnip and a red wine sauce

Dessert

£7.00

Chocolate and Barti rum delice, miso caramel, salted caramel ice cream and amoretto crumb

Coconut pannacotta, Curiosity shortbread, vanilla ice cream and a mango and passion fruit sauce

The New Curiosity rhubarb, apple and stem ginger crumble served with vanilla ice cream

Food allergies and Intolerance

Should you have any queries regarding allergies please inform a member of staff. It is important that we know of any issues relating to any of the following food groups; Cereals containing gluten, Peanuts, Nuts, Milk, Soya, Mustard, Lupin, Eggs, Fish, Crustaceans, Molluscs, Sesame seeds, Celery, Sulphur dioxide



Food allergies and Intolerance

Should you have any queries regarding allergies please inform a member of staff. It is important that we know of any issues relating to any of the following food groups; Cereals containing gluten, Peanuts, Nuts, Milk, Soya, Mustard, Lupin, Eggs, Fish, Crustaceans, Molluscs, Sesame seeds, Celery, Sulphur dioxide