



The Curator

bar & dining

MAIN MENU

In a hurry? Just let us know & we'll ensure you're eating within 15 minutes.

SMALL PLATES

Five Pepper Chilli Fried Calamari 10

Served with green chilli & jalapeño mayonnaise (854 kcal)

Spiced Chicken Tenders 9.2

With a sprinkle of toasted sesame seeds and Vietnamese dipping sauce (690 kcal)

Smashed Avocado 8.95

Served on a traditional English muffin with feta, fresh mint & chilli (528 kcal)

The Curator's Nachos 9.75

A unique take on a classic recipe, our nachos are served with smashed avocado, chilli, fresh tomato salsa, sour cream and grated Cheddar cheese (939 kcal)

MEAT FREE

Butternut Squash & Aubergine Curry 12.1

Sweet & spicy curry with peppers served with green rice & naan (1041 kcal)

Macaroni Cheese 11.55

Our classic mac 'n' cheese recipe with mixed leaf salad on the side (838 kcal)

Cheddar Cheese & Tomato Omelette 10.25

Served with chips and roasted tomato (674 kcal)

SALADS

Chicken Caesar Salad 14.45

Shredded fresh chicken, baby gem lettuce, flatbread croutons & Grana Padano shavings tossed in a smoky Caesar dressing (639 kcal)

Honey & Goat's Cheese 12.1

With caponata, peppery rocket, tenderstem broccoli & toasted fennel croutons with a citrus dressing (575 kcal)

Soy Chicken & Prawn 14.7

Egg noodles, fresh mango, bok choy, edamame & sesame seeds with a sweet chilli dressing (468 kcal)



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MEAT

Cumberland Sausages & Mash 13.9

With creamy mash, buttered kale & ale caramelised onion gravy (949 kcal)

Steak & Ale Pie 14.7

Creamy mash, seasonal buttered veg & ale caramelised onion gravy (895 kcal)

Wiltshire Ham Macaroni Cheese 13.65

Our classic mac 'n' cheese recipe with ham & mixed leaf salad (883 kcal)

Wiltshire Ham & Cheddar Cheese Omelette 10.25

Served with chips & roasted tomato (883 kcal)

The Full Monty Brunch 14.45

Served with: two Cumberland sausages, back bacon rashers, fried (1062 kcal) or scrambled eggs (1123 kcal), baked beans, flat mushroom, roasted tomato & chips

House Chicken Curry 14.45

A sweet & spicy coconut curry sauce with lemon grass & chilli oil, fragrant green rice & naan (1164 kcal)

OPEN SANDWICHES

Going against everything Lord Sandwich intended, our open-faced sandwiches are full of such wonderful flavours you'll forget they're topless. All sandwiches come served on thick cut bloomer bread with a portion of chips.

Chicken & Chorizo 11.55

With jalapeño mayonnaise & peppery rocket on thick cut bloomer (890 kcal)

Mediterranean Roasted Vegetables & Halloumi 11.3

Red pesto, caponata & slow roasted tomatoes on thick cut bloomer (770 kcal)

Sirloin Steak 14.05

Roasted red peppers, Chimichurri & peppery rocket on thick cut bloomer (932 kcal)

FISH

Smoked Salmon & Scrambled Eggs 10.75

Served with fresh lemon & thick cut bloomer toast (715 kcal)

Beer Battered Fish+ 14.95

Traditional mushy peas, chips & tartare sauce (1133 kcal)

SIDES

Sweet Potato Fries 4.45

(394 kcal)

Chips 3.95

(369 kcal)

Buttered Seasonal Veg 3.95

(147 kcal)

Beer Battered Onion Rings 4.2

(410 kcal)

Mixed Leaf Salad 3.95

With citrus dressing (158 kcal)

Garlic bread 5.5

(1353 kcal)

Garlic Bread With

Cheese 6.05 (1679 kcal)

BURGERS

Served on a soft glazed bun with chips on the side.

Classic Burger 13.65

Chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise (1245 kcal)

Add Cheddar cheese (+82 kcal) 1.3

Bacon & Cheese Burger 15.75

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise (1388 kcal)

The House Burger 16.25

Our classic 6oz* beef patty with back bacon rasher with our homemade Worcestershire sauce mayonnaise & finished with caramelised ale onions, blue cheese & peppery rocket (1494 kcal)

Grilled Chicken & Bacon Club Burger 15.25

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise (1024 kcal)

For every chicken & bacon club burger sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia & their pupils. To find out more visit www.schoolclubzambia.org

Vegan Beetroot & Quinoa Burger 13.65

Topped with hummus, smashed avocado and vegan mayo (1196 kcal)

Be Bold. Go Naked.

Choose any of our burgers naked, replace your bun and chips with a large mixed leaf salad (-605 kcal)

DESSERT

Chocolate Brownie 6.3

With vanilla ice cream & chocolate sauce (1034 kcal)

Sticky Toffee Pudding 6.3

With salted caramel sauce & vanilla ice cream (1017 kcal)

Selection of Ice Cream 6.05

Choose three scoops of ice cream with your choice of flavours: vanilla (83 kcal), chocolate (90 kcal) or strawberry (84 kcal)

V These dishes are made from ingredients that do not contain meat or fish. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian food. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but 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. Our fish is a natural product & may contain small bones. We are happy to provide you with allergen guidelines for all our menu items. As our food is prepared & freshly cooked to order in our busy kitchen, there may be a risk that traces of allergens & gluten can be found in any dish. 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. 0422

WHITE WINES

	175ml	250ml	Bottle
Pontebello Pinot Grigio, Italy Fresh with notes of ripe peach and citrus, and a touch of richness.	7.6	10.3	27.25
Altoritas Sauvignon Blanc, Chile Bright and refreshing with gentle notes of gooseberry and lemon fruit.	6.55	9.25	23.95
Corte Vigna Chardonnay, Italy Lemon freshness combined with peachy roundness.	7.1	9.8	25.25
Petite Ronde Picpoul De Pinet, France Fresh with a citrusy and stone fruit character highlighted with floral notes.	8.65	11.4	30.45
Southern River Sauvignon Blanc, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.	8.15	10.85	29.25

RED WINES

	175ml	250ml	Bottle
Granfort Cabernet Sauvignon, France Classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.	7.1	9.8	24.95
Lunaris by Callia Malbec, Argentina Plums, blackberries and vanilla, supported by a touch of spice.	8.15	10.85	29.25
Monte Verde Merlot, Chile A supple and juicy style with flavours of ripe red berries and plums.	6.35	9.05	23.45
Rare Vineyards Pinot Noir, France Soft and lightly oaked with cherries and blueberries and a hint of spice.	8.65	11.35	30.45
Marques De Morano Rioja Joven, Spain A lighter style of Rioja, with just a hint of traditional oakiness.	7.65	10.35	27.25

ROSÉ WINES

	175ml	250ml	Bottle
Belvino Rose Pinot Grigio, Italy Slightly drier in style, full of fresh summer berry fruit aromas.	7.55	10.25	27.25
Vendange White Zinfandel, USA Off-dry with delicious strawberry aromas and a zingy freshness.	7.45	9.6	25.25
Coteaux Varois en Provence Rosé, Reflet, Estandon, France Vibrant aromas of peach and strawberry, dry with citrus fruit on the refreshing finish.	7.65	10.65	31.95

All wines available as 125ml glasses on request.

SPARKLING

	125ml	Bottle
Il Baco Da Seta Prosecco, Italy Fine bubbles and delicate, ripe fruity aromas.	7.75	31.55
Chapel Down Vintage Reserve, England Lively and refreshing with good depth and tropical fruit aromas.	12.25	49.25
Louis Dornier Brut, France A light, fresh, youthful Champagne with a long, crisp finish.	10.95	43.25
Moët & Chandon Brut Imperial NV, France A consistent, dry style with a distinctive flowery aroma.	15.25	62.75
Laurent-Perrier Cuvée Rosé Brut NV, France Soft, fruity, fragrant and dry with a delicious red berry richness.		73.5



Adults need around 2000 kcal a day.

THE WONDERFUL WORLD OF THE CURATOR COCKTAILS

Our three favourite cocktails chosen by our top bar tenders just for you



Bloody Mary 11.55
50ml JJ Whitley Vodka, tomato juice, salt & pepper, fresh lemon juice, Tabasco & Worcestershire sauce



Pomflower Bellini 9.45
Prosecco, pomegranate & elderflower cordial



Brambled Ginfusion 9.45
Beefeater gin, crème de mûre & Fever-Tree Sicilian Lemon Tonic Water

BREAKFAST TIPPLE

Mimosa 9.45
Prosecco & orange juice

It is believed in 1925, a bartender at the Ritz Hotel in Paris named Frank Meier invented the mimosa, which uses equal parts sparkling wine & juice.



DISCOVERIES FROM AROUND THE WORLD

The Goji Club 9.45
Beefeater gin, Goji Fair Liqueur, Martini Rosso & house sour mix

The Distiller's Tea Break 9.45
Beefeater, Earl Grey syrup & house sour mix

Caribbean Islands Ferry 9.45
The Duppy Share rum, fresh raspberries, white peach purée & pineapple foam

Hunter's Gonzo Sour 9.45
Buffalo Trace, Luxardo Maraschino syrup, house sour mix & Angostura orange bitters

Espresso Martini 9.45
Union Espresso, Kahlúa & JJ Whitley Vodka

*Nothing perks you up like one of these.
The best cure for jet lag known to man.*

TAP & BARREL

KEG

We have a selection of six keg taps ranging from classic European lagers to local craft beers & stouts, just ask one of our friendly bar types to help you select your brew of choice.

CASK

House Brewed Golden Ale
The Curator's Compass Golden Ale

Our house ale is brewed exclusively for us at The Curator, the Golden Ale is perfectly balanced & smooth with light floral notes from the flavourful aroma of the hops. Making for a delicious but dangerously quaffable session ale.



REFRIGERATED REFRESHMENTS

NEW WORLD CRAFT BEERS

Anchor Steam **6.5**
Harviestoun Broken Dial **6.05**
Beavertown Neck Oil Session IPA **6.2**
Brooklyn Lager **6.3**
Camden Week Nite **6.25**
Brewgooder Clean Water Lager **6.05**
Brewdog Punk IPA **6.3**

THE STALWARTS

Corona **5.25**
Budweiser **5.75**
Peroni **5.75**

CIDERS

Hoxton Cidersmiths Craft Cider **6.45**
Rekorderlig Wild Berries **6.55**
Rekorderlig Strawberry & Lime **6.55**

REFRESHING HOMEMADE LIBATIONS

ICED TEAS & LEMONADES

HOMEMADE SOFTS

Pomegranate, Apple & Elderflower Fizz (125 kcal) **4.25**
Apple & Rhubarb Fizz (344 kcal) **4.25**

ICED TEAS

Lemon & Blood Orange (131 kcal) **4.25**
Raspberry & Pomegranate (124kcal) **4.25**

WHEN LIFE GIVES YOU LEMONS...

Curator Lemonade (59 kcal) **4.25**
Pomegranate Lemonade (85 kcal) **4.25**
Rhubarb Lemonade (98 kcal) **4.25**

FANCY

San Pellegrino Limonata (133 kcal) **3.2**
San Pellegrino Aranciata (126 kcal) **3.2**
Cawston Press Apple (303 kcal) **3.2**
Cawston Press Apple & Rhubarb (413 kcal) **3.2**
Gingerella (135 kcal) **3.95**
Lemony Lemonade (102 kcal) **3.95**
Soda Folk Cream Soda (109 kcal) **3.2**

FIZZY

Coca-Cola (139 kcal) **3.55**
Diet Coke (1 kcal) **3.35**
Coke Zero (1 kcal) **3.35**
Sprite Zero (3 kcal) **3.35**
Fanta Zero (10 kcal) **3.35**

FRUITY

Freshly Squeezed Orange Juice (106 kcal) **4.2**
Orange (134 kcal) **3.15**
Apple (133 kcal) **3.15**
Pineapple (155 kcal) **3.15**
Cranberry Juice Drink (134 kcal) **3.15**
Tomato (57 kcal) **3.15**

THE MIXERS

Fever-Tree Indian Tonic (72 kcal) **2.45**
Fever-Tree Light Indian Tonic (38 kcal) **2.45**
Fever-Tree Sicilian Lemon Tonic (70 kcal) **2.45**
Fever-Tree Ginger Ale (68 kcal) **2.45**
Fever-Tree Ginger Beer (80 kcal) **2.45**

HOT DRINKS

UNION COFFEE

Flat White (72 kcal) **3.7**
Americano (1 kcal) **3.15**
Cappuccino (93 kcal) **3.45**
Caffé Latte (87 kcal) **3.45**
Espresso (1 kcal) **3.15**
Double Espresso (2 kcal) **3.8**
Macchiato (5 kcal) **3.15**

Double Macchiato (10 kcal) **3.8**
Mocha (103 kcal) **3.7**
Hot Chocolate (186 kcal) **3.95**
Extra Shot of Espresso (1 kcal) **0.65**
Syrup Shots **0.65**
Vanilla (84 kcal), Caramel (84 kcal)
Hazelnut (86 kcal), Gingerbread (86 kcal)

TEA

Yorkshire Tea **3.05**
A Champion Brew! (0 kcal)

Teapigs Speciality Teas **3.05**
Darjeeling, Earl Grey, Peppermint, Mao Feng, Chamomile, Super Fruit (0 kcal)

*soya & decaf options are available.