



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

SMALL PLATES

Five Pepper Chilli Fried Calamari 8.75

Served with green chilli & jalapeño relish

Burrata Crostini (v) 7.75

Flatbread with caponata, torn Burrata, fresh basil, peppery rocket & mixed herb olive oil

Spiced Chicken Tenders 8.25

With a sprinkle of toasted sesame seeds, kimchi salad & Vietnamese dipping sauce

Soft-Yolk Chorizo Scotch Egg 6.5

Served chilled with chipotle mayonnaise

Smashed Avocado 8

Served on a traditional English muffin with feta, fresh mint & chilli

MacKnight's Smoked Salmon Plate 9.75

Served with buttered granary bread, mixed leaf salad & fresh lemon wedge

Homemade Smoked Haddock Fishcakes 8

Served with homemade tartare & fresh lemon wedge

The Curator's Nachos (v) 8.75

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

Smoked Salmon & Scrambled Eggs 9.75

MacKnight Smoked Salmon served with fresh lemon & thick cut bloomer toast

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 10

With jalapeño mayonnaise & peppery rocket on thick cut bloomer

Mediterranean Roasted Vegetables & Halloumi 9.5

Lovage pesto, caponata & slow roasted tomatoes on thick cut bloomer

Sirloin Steak 12.5

Roasted red peppers, Chimichurri & peppery rocket on thick cut bloomer

Crab Meat 10

With slices of fresh avocado, peppery rocket, back bacon & tomatoes on thick cut bloomer

BURGERS

We only use Foxham Farm British beef in our burgers to guarantee the most flavourful & fresh juicy burgers every time. Served on a soft glazed bun with chips on the side.

Classic Burger 12

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise

Bacon & Cheese Burger 14

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise

The House Burger 14.5

Our classic Foxham Farm patty with back bacon rasher with our homemade Worcestershire sauce mayonnaise & finished with caramelised onions, Stilton cheese & peppery rocket

Ploughman's Burger 14

With Cheddar cheese, balsamic glazed onions, kale slaw and mayonnaise

Grilled Chicken & Bacon Club Burger 13.5

Topped with tomato & chilli relish, pickle, baby gem lettuce, sliced tomato & mayonnaise



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

Feta & Mint Burger 11.5

Topped with sun blushed tomatoes, smashed avocado, hummus & rocket leaves

Be Bold. Go Naked.

Choose any of our burgers naked, replace your bun and chips with a large mixed leaf salad

MEAT

Bacon Steak 13

Stacked with homemade bubble & squeak, a fried free range egg & piccalilli

Cumberland Sausages & Mash 13

With creamy mash, buttered kale & ale caramelised onion gravy

Steak & Ale Pie 13.5

English mustard mash, seasonal buttered greens & ale caramelised onion gravy

Grilled Sirloin Steak 21

Roasted tomato, beer battered onion rings & chimichurri. Served with chips

Ham Hock Macaroni Cheese 12

Our classic mac 'n' cheese recipe with shredded ham hock & mixed leaf salad

Ham Hock & Cheddar Cheese Omelette 8.75

Served with chips & roasted tomato

The Full Monty Brunch 12.75

Served with; two Cumberland sausages, back bacon rashers, your choice of fried or scrambled eggs, baked beans, flat mushroom, roasted tomato & chips

Padang Chicken Curry 12.5

A creamy curry sauce with lemon grass & chilli oil, fragrant green rice & warm flatbread

MEAT FREE

Roasted Vegetable Pie (v) 10

With creamy parsnip mash & honey glazed seasonal buttered vegetables

Butternut Squash & Aubergine

Padang Curry (v) 11

With peppers served with green rice & flatbread

Macaroni Cheese (v) 10

Our classic mac 'n' cheese recipe with mixed leaf salad on the side

Cheddar Cheese & Tomato Omelette (v) 8.75

Served with chips and roasted tomato



ARTISAN FLATBREAD PIZZA

Chorizo, Caponata, Peppery Rocket & Burrata 12

Slow Roasted Tomato, Basil, Pesto & Peppery Rocket 11.5

Smoked Chicken, Minted Yoghurt, Spinach & Red Onion 12

Shredded Ham Hock, Cheddar Cheese & Thyme 12

SALADS

Chicken Caesar Salad 13

Shredded smoked chicken baby gem lettuce, flatbread croutons & Grana Padano shavings tossed in a smoky Caesar dressing

Honey & Goat's Cheese (v) 11.5

With caponata, peppery rocket, tenderstem broccoli & toasted fennel croûtons with a citrus dressing

Roasted Thyme Butternut Squash (v) 11

With Burrata, mixed leaves, roasted walnuts, maple & sherry dressing

MacKnight's Smoked Salmon 13

On a bed of green beans, radishes, crunchy peas & quinoa with a citrus dressing

Soy Chicken & Prawn 13

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



FISH

Beer Battered Cod 14

Traditional mushy peas, chips & homemade tartare sauce

Padang Prawn Curry 12.5

A creamy curry sauce with lemon grass & chilli oil, fragrant green rice & warm flatbread

Smoked Haddock & Spring Onion

Fish Cake 10.5

Buttered kale, fried egg & chilli

Fish Pie 11.5

Flaked smoked haddock, prawns, MacKnight's Smoked Salmon with a creamy mash top, served with roasted seasonal greens

SIDES

Sweet Potato Fries (v) 4

Chips 3.60

Buttered Seasonal Greens (v) 3.5

Beer Battered Onion Rings 3.75

Mixed Leaf Salad (v) 3.5

With citrus dressing

Garlic bread (v) 5

Garlic Bread With Cheese (v) 5.5

DESSERTS

Chocolate Brownie (v) 5.75

With vanilla ice cream & chocolate sauce

Sticky Toffee Pudding (v) 5.75

With salted caramel sauce & vanilla ice cream

Selection of Ice Cream (v) 5.35

Choose three scoops of ice cream with your choice of flavours; vanilla, chocolate or strawberry

Vanilla Cheesecake (v) 5.75

With mixed berry compote

(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.



Don't leave these shores without sampling our best of British.