Here at The Curious Pig in the Parlour we love our food. So we keep things simple by doing our best to pick quality ingredients, cooked perfectly to give you lots of flavour. One way we do this is by using our Josper charcoal oven for some of our dishes. It cooks really quickly at 400 degrees meaning you get a great smoky, juicy flavour; perfect for our steaks.
NIBBLES
Charred sourdough, hummus, salted butter, olive oil (v) .................................................. £3.50
Marinated olives (ve) ........................................................................................................... £2.95

STARTERS
Soy marinated duck, pickled cucumber, radish & spring onion noodle salad, sesame seeds, soy glaze ........................................................................................................... £8.50
Old Winchester, buffalo mozzarella & Butler’s Mature Cheddar risotto, spring onion, pickled red onions, crispy hen egg (v) .................................................................................. £6.95
Leek, onion & potato soup, lemon chive crème fraîche, brown bloomer (v) ...................... £5.75
Marinated buffalo mozzarella, asparagus, peas, broad beans, mint, lemon, olive oil dressing (v) .................................................................................................................. £6.75
Flaked smoked mackerel, capers, shallots, crème fraîche, lemon, charred sourdough ........ £6.95
Ham & mustard scotch egg, cauliflower cheese purée ........................................................ £6.25
Spicy spring vegetable salad; tender stem broccoli, baby corn, carrots, spring onion, radish, little gem, Thai sesame dressing (ve) ................................................................. £9.50
Add grilled halloumi (v) £3.00
Add grilled chicken £4.00

ROASTS
Our roasts come with beef dripping roast potatoes, honey-roasted carrots & parsnips, buttered kale, cauliflower cheese with brown butter croutons, a Yorkshire pudding and rich gravy.

British sirloin of beef ........................................................................................................... £16.50
Roast chicken breast, crispy bacon, sage & apricot stuffing ............................................ £13.95
Shoulder of pork, sage & apricot stuffing ........................................................................... £13.95
For vegetarians we serve roast potatoes and Yorkshire puddings that haven’t been cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips, buttered kale and cauliflower cheese with brown butter croutons ................................................................................ £10.95
Children’s roast – choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5-12 years old.

MAINS
Bacon & cheese burger; beef patty, bacon, Butler’s Mature Cheddar, smoky tomato chutney, seeded cream enriched bun, house mayonnaise, skinny fries .................................................................................. £13.50
Gloucester Old Spot sausages, spring onion mash, bacon, onion gravy ................................ £11.50
Roasted cauliflower & chestnut mushroom penne pasta, crème fraîche (v) ...................... £10.50
Ale battered fish, triple cooked chips, sweet mushy garden peas, rapeseed mayonnaise, tartare sauce .................................................................................................................. £12.95
Roast rump of lamb, potato terrine, peas à la Française, smoked bacon, mint pesto ...... £16.95
Spicy spring vegetable salad; tender stem broccoli, baby corn, carrots, spring onion, radish, little gem, Thai sesame dressing (ve) ................................................................. £9.50
Add grilled halloumi (v) £3.00
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SIDES
Skinny fries (ve*) .................................................................................................................. £3.50
Sweet potato fries (ve*) ....................................................................................................... £3.50
Roast potatoes (ve*) ............................................................................................................ £3.50
Triple cooked chips (ve*) ................................................................................................... £3.50
Salt & vinegar onion rings (ve) ............................................................................................ £3.50
Creamed spinach, crème fraîche, nutmeg (v) ....................................................................... £3.95
Spicy spring vegetable salad (ve) ....................................................................................... £3.50
Green beans, confit shallots, mint (v) ................................................................................ £3.50

SHARERS
Baked British rosemary & garlic Camembert, charred sourdough, sweet apple chutney (v) £11.95
British cured charcuterie plate; Cobble Lane Saucisson, Suffolk Chorizo, Ox springs Air Dried Ham, olives, green kraut relish, charred sourdough ........................................ £17.95

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CHARCOAL OVEN STEAKS

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with a smoked flat mushroom, triple cooked chips and garlic & watercress butter.

BRITISH ISLES

8oz RUMP (35 DAY AGED) ........................................... £17.95
One of the tastiest cuts; the rump isn’t as tender as others but it’s all about the flavour with this one.

8oz SIRLOIN (35 DAY AGED) .................................... £20.95
Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE (35 DAY AGED) ................................... £23.95
You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET (28 DAY AGED) ...................................... £26.95
The most prized cut of them all, the fillet is incredibly tender.

USDA

10oz RIB EYE .......................................................... £30.95
Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

LARGER CUTS

18oz CÔTE DE BOEUF (35 DAY AGED) ...................... £31.95
From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

THE SHARER

16oz CHATEAUBRIAND (28 DAY AGED) ..................... £56.00 FOR TWO £28 per person
The ultimate sharing cut. A whole 16oz’s from the centre tenderloin, next to the fillet.*

PEPPERCORN / BÉARNAISE £1.95 EACH

WOOD FIRED PIZZAS

When it comes to pizza we like to think that ours are pretty special.

Using a unique dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, semi-dried tomatoes, basil (v) ........................................ £8.95
Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños ........................................ £9.95
Prosciutto ham, semi-dried tomatoes, mozzarella, caramelised pineapple ........................................ £10.25
Spicy chilli chicken, peppadew peppers, mozzarella, goat’s cheese, red onion ...................................... £10.75
Pancetta, fennel & Old Spot sausage, prosciutto ham, mozzarella, mascarpone ................................. £11.75
Garlic chestnut mushrooms, smoked mozzarella, red onion jam, rocket (v) .......................................... £9.75
Chorizo ibérico, salami pepperoni, beef ragu, mozzarella, prosciutto ham .............................. £12.50
Marinated garlic king prawns, chorizo ibérico, chilli, ricotta, mozzarella ........................................ £12.75

SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

GARLIC DOUGH BALLS (V) ........................................ £4.00
TOMATO & PARMESAN DOUGH BALLS ........................ £4.00
TOMATO PIZZA BREAD (V) ....................................... £4.00
GARLIC PIZZA BREAD (V) ....................................... £4.00
DESSERTS

Chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v)..........................£6.50

Warm sticky toffee pudding, butterscotch sauce, clotted cream (v)..................................................£6.50

Giant profiterole, honeycomb, salted caramel, chocolate sauce (v).....................................................£6.50

Buttermilk pannacotta, freeze dried raspberries, raspberry sorbet...................................................£6.50

Lemon meringue Pavlova, lemon curd, toasted almonds (v).................................................................£6.50

Cheese plate: Blue Monday, British Camembert, Butler’s Mature Cheddar, crackers, grapes, apricot & ginger chutney (v)...........................................................£8.95

Sharer; giant profiterole, lemon meringue Pavlova, chocolate brownie (v)..........................................£14.00

DESSERT WINES

QUADY WINERY, ESSENSIA
ORANGE MUSCAT, USA 15%............................£7.90 £23.00
Sweet oranges and apricots balanced with a fine citric acidity

CARLO PELLEGRINO, PASSITO
DI PANTELLERIA, ITALY 15%.....................£7.90 £23.00
Complex & elegant in style, dried fruits & apricots – this one lasts

SAINT CLAIR, AWATERE
NOBLE RIESLING, NEW ZEALAND 12.5%.....£10.55 £31.00
This is lush – pear & stone fruit with long lingering sweet honey finish

CASTELNAU DE SUDUIRAUNT,
SAUTERNES, FRANCE 14%..........................£10.55 £31.00
Big, sickly, gorgeous, beautiful flavour - the ultimate dessert wine for us