If you have an allergy or intolerance, please speak to a team member before you order food or drink.

SUNDAY MENU

We love Sundays and think they should be full of indulgence and spent with the people you love. That’s why our roasts with homemade Yorkshire puddings, roast potatoes and all the trimmings is the perfect feast for all to enjoy.
**NIBBLES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charred sourdough, hummus, olive oil, balsamic vinegar (ve)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Halloumi fries, spring onions, Gotcha mayo (v)</td>
<td>£4.95</td>
</tr>
<tr>
<td>Marinated olives (ve)</td>
<td>£2.95</td>
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</tbody>
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**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Toasted crumpet, Marmite® butter, glazed short rib, pickled onions</td>
<td>£7.95</td>
</tr>
<tr>
<td>Oyster mushroom &amp; thyme bruschetta, kale &amp; garlic dressing (ve)</td>
<td>£6.95</td>
</tr>
<tr>
<td>Quinoa salad; roasted butternut squash, dried cranberries, toasted pecans, Dijon mustard dressing (ve)</td>
<td>£6.25</td>
</tr>
<tr>
<td>Crispy smoked pork belly, grilled scallop, pea purée, crispy bacon</td>
<td>£9.50</td>
</tr>
<tr>
<td>Spiced carrot &amp; red lentil soup, harissa roasted chickpeas, Greek yogurt, charred sourdough (ve)</td>
<td>£5.95</td>
</tr>
<tr>
<td>Pork &amp; chorizo scotch egg, roasted chorizo mayo, pea shoots</td>
<td>£6.95</td>
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</tbody>
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**SHARERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baked British Camembert with honey &amp; thyme, red onion &amp; balsamic jam, charred sourdough (ve)</td>
<td>£11.95</td>
</tr>
<tr>
<td>Pork Sharer; crispy smoked pork belly, pork &amp; chorizo scotch egg, maple-glazed ham, sticky glazed chili &amp; thyme sausages, charred sourdough, roasted chorizo mayo, Gotcha mayo</td>
<td>£15.50</td>
</tr>
<tr>
<td>Mezze Sharer; Halloumi fries with spring onions &amp; Gotcha mayo, hummus with harissa chickpeas, marinated olives, quinoa salad, toasted pitta bread (ve)</td>
<td>£12.95</td>
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</tbody>
</table>

**MAINS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon &amp; cheese burger; beef patty, bacon, Butler’s Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic mayo, skinny fries</td>
<td>£13.75</td>
</tr>
<tr>
<td>Slow cooked confit duck leg, chorizo &amp; bean cassoulet, gremolata</td>
<td>£15.50</td>
</tr>
<tr>
<td>Curried cauliflower burger, cucumber raita, mango chutney, seeded brioche bun, skinny fries (v*)</td>
<td>£11.50</td>
</tr>
<tr>
<td>Beef shin ragu pie with a butter puff pastry, clotted cream mash, cavolo nero, red wine sauce</td>
<td>£14.25</td>
</tr>
<tr>
<td>Grilled sea bream, brown crab risotto, seaweed tartare butter</td>
<td>£14.95</td>
</tr>
<tr>
<td>Kale Caesar salad; crispy polenta croutons, toasted pumpkin seeds, soft boiled egg, Old Winchester Extra Mature (v*)</td>
<td>£9.95</td>
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<tr>
<td>Add grilled chicken — £4.00</td>
<td></td>
</tr>
<tr>
<td>Sweet potato &amp; white bean chilli, coriander, crispy thyme polenta chips, charred lime (ve*)</td>
<td>£10.95</td>
</tr>
<tr>
<td>Ale-battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce</td>
<td>£13.75</td>
</tr>
<tr>
<td>Grilled farmhouse sausages, colcannon mash, crispy bacon, onion gravy</td>
<td>£11.75</td>
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**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skinny fries (ve*)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Sweet potato fries (ve*)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Triple cooked chips (ve*)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Salt &amp; vinegar onion rings (v*)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Chorizo mac &amp; cheese, sourdough crust</td>
<td>£5.00</td>
</tr>
<tr>
<td>Kale Caesar salad, soft boiled egg (v*)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Maple-roasted purple &amp; orange carrots (v)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Buttered cabbage &amp; cavolo nero (v)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Clotted cream mash (v)</td>
<td>£3.50</td>
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</tbody>
</table>

**ROASTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>British sirloin of beef</td>
<td>£16.50</td>
</tr>
<tr>
<td>Roast chicken breast, crispy bacon, sage &amp; apricot stuffing</td>
<td>£13.95</td>
</tr>
<tr>
<td>Shoulder of pork, sage &amp; apricot stuffing</td>
<td>£13.95</td>
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</tbody>
</table>

**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.**

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.

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.
**Charcoal Oven Steaks**

We’ve handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.

All our steaks are served with triple cooked chips, a smoked mushroom topped with tomato rarebit and watercress.

8oz Rump *Recommended medium*  
£17.95  
One of the tastiest cuts; the rump isn’t as tender as other cuts but it’s all about the flavour with this one.

8oz Sirloin *Recommended medium rare*  
£20.95  
Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz Rib Eye *Recommended medium*  
£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 *Recommended medium rare*  
£26.95  
The most prized cut of them all, the fillet is incredibly tender.

**Argentinian Steak**

12oz Rib Eye *Recommended medium*  
£29.95  
Exceptional quality beef from Argentina with great marbling which creates a superior flavour.

**Larger Cuts**

18oz British Côte de Boeuf *Recommended medium*  
£31.95  
A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

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16oz Chateaubriand To Share  
*Recommended medium rare*  
The classic cut to share, taken from the centre tenderloin, next to the fillet.  
£56.00 (£28 per person)

Béarnaise / Chimichurri / Peppercorn sauce — £1.95 Each

**CAULIFLOWER STEAK**  
Charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries (v).  
£11.50

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**Wood Fired Pizzas**

Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated mozzarella base which we top with the finest ingredients and cook to perfection.

**Swap half of any pizza for our house salad with a balsamic dressing.**

**Margherita**  
*with* marinated buffalo Mozzarella, oak smoked tomatoes, basil (v)  
£8.95

**Salami Pepperoni**  
*with* Peppadew® peppers, red chillies, jalapeños  
£9.95

**Prosciutto Ham**  
*with* caramelised pineapple, oak smoked tomatoes  
£10.25

**Korean Spicy Chicken**  
*with* Peppadew® peppers, red onion, goat’s curd, fresh chillies  
£10.75

**Smoked Pork Belly**  
*with* lime ricotta, spring onion, sweet chilli sauce, lime zest  
£11.75

**Chestnut Mushrooms**  
*with* white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest (v)  
£10.25

**BEEF RAGU**  
*with* salami pepperoni, chorizo Ibérico, prosciutto ham  
£12.50

**Spicy King Prawns**  
*with* chorizo Ibérico, smoked anchovies, rocket, lemon zest, fresh chillies  
£12.75

Tomato & Parmesan dough balls / Garlic dough balls (v)  
£4.00 Each

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See our wine menu for the perfect pairing.
DESSERTS

Apple crumble tart, clotted cream. vanilla custard (v)
Hot dark chocolate & pecan fondant, caramel sauce, vanilla pod ice cream (v)
Baked lemon curd cheesecake, clotted cream, custard sauce (v)
Raspberry sorbet, red berry coulis, strawberries, freeze-dried raspberries, fresh mint (ve)
Gooey chocolate brownie, dark chocolate mousse, caramel sauce, honeycomb (v)

THE SHARER
Apple crumble tart with clotted cream & vanilla custard; Gooey chocolate brownie with chocolate mousse, caramel sauce & honeycomb; Baked lemon curd cheesecake with clotted cream & custard sauce

£6.50
£6.50
£6.50
£5.00
£6.50

DESSERT WINES

The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.

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

CARLO PELLEGRINO,
PASSITO DI PANTELLERIA
ITALY 15%
Dried fruits & apricots; elegant in style
£23.00

SAINT CLAIR,
AWATERE NOBLE RIESLING
NEW ZEALAND 12.5%
Pear & stone fruit with a long lingering sweet honey finish
£31.00

CASTELNAU DE SUDUIRAUNT,
SAUTERNES
FRANCE 14%
Aromas of orange blossom and spices; soft & delicate
£31.00

CHEESE & BISCUITS

A selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountain’s Gold Cheddar served with cheese oatcakes, Bath Oliver biscuits, grapes and apricot & ginger chutney (v)

Enjoy all four cheese to share — £10.95
or choose one cheese — £6.50

TELL US ABOUT YOUR VISIT

Your feedback is really important to us as it means we can say well done to those who do a great job or improve on what we do if we’ve made a mistake. It’s a short survey that will only take a couple of minutes.

Simply visit thecuriouspigintheparlour.com/feedback to complete our survey

We only state allergens if they are an ingredient of a product. We do not include ‘May contain’ information. Please speak to a member of staff should you have any concerns. Full allergen information is available on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it’s a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish*/chicken*/duck*/pork*/beef* dishes do not contain bones. For any more information on our menu, please ask a member of our team.