

WHITE	175ml	250ml	Bottle
KUDU PLAINS CHENIN BLANC, SOUTH AFRICA Citrus, melons, dangerously easy	6.00	7.60	21.00
LOROSCO RESERVA CASABLANCA CHARDONNAY, CHILE Peach and pineapple, tropical and fresh	6.60	8.60	23.30
LA MAGLIA ROSA PINOT GRIGIO DELLE VENEZIE, ITALY White fruits and delicate florals, dry and crisp	7.10	9.20	26.50
MONTE CLAVIJO RIOJA BLANCO, SPAIN Refreshingly crisp, light style with lemon, green apple and peach notes	7.10	9.75	28.10
ORGANIC ZENSA FIANO IGP PUGLIA 2019, ITALY Crisp and refreshing with an elegant, mouth-watering balance of fruit and acidity	7.50	10.20	30.00
SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND Peach and gooseberry, bright and fresh	7.95	11.10	31.80
RED	175ml	250ml	Bottle
NYALA CABERNET SAUVIGNON, SOUTH AFRICA Plummy and silky, honest and warm	6.00	7.60	21.00
ALTO BAJO MERLOT, CHILE Blackberry fruit, smooth and soft	6.60	8.60	23.30
SANTA RITA GRAN HACIENDA PINOT NOIR, CHILE Cherry, raspberry and cinnamon, balanced and vibrant	7.10	9.20	26.50
ARGENTO MALBEC, ARGENTINA Brooding black cherries, velvety and lush	7.10	9.75	28.10
ORGANIC ZENSA PRIMITIVO IGP PUGLIA 2019, ITALY Full-bodied yet smooth, with a burst of spiced cherries and bright fruit	7.50	10.20	30.00
VIVANCO RIOJA CRIANZA, SPAIN Rich and glossy cherry fruit with a kiss of vanilla	7.60	10.35	29.70
ROSÉ	175ml	250ml	Bottle
MIRABEAU FOREVER SUMMER ROSÉ, FRANCE Fresh and vibrant with hints of lime and apricot	7.60	10.35	29.70
CHATEAU DE CHAUSSE ROSÉ, CÔTES DE PROVENCE, FRANCE Round and balanced with elegant aromas of white-fleshed fruits	11.65	14.85	42.40
SPARKLING	125ml	Bottle	
VAPORETTO PROSECCO EXTRA SECO NV, ITALY Fun and fresh, crisp elegant bubbles	8.00	29.70	
FITZ SPARKLING WINE, ENGLAND Subtle, gentle bubbles with a lemony bite	8.70	34.00	
MOËT & CHANDON BRUT NV, FRANCE Classy, elegant, toasty and fresh		69.00	

125ML GLASSES AVAILABLE ON REQUEST

CURZON

SMALL PLATES (3 for 12.75)	
NOCELLARA OLIVES (VG)	3.70
PADRON PEPPERS (VG)	5.10
GUACAMOLE + TORTILLA CHIPS (VG)	5.50
HUMMUS + FLATBREAD (VG)	5.50

SOURDOUGH PIZZA (12")	
GARLIC PIZZA BREAD (VG)	7.15
GARLIC PIZZA BREAD WITH MOZZARELLA (V)	8.20
MARGHERITA (V) Tomato, buffalo mozzarella, basil	9.50
PEPPERONI + HONEY Tomato, mozzarella, pepperoni, honey	10.45
GOAT'S CHEESE (V) Tomato, mozzarella, goat's cheese, caramelised onion	11.65
NDUJA Tomato, mozzarella, Nduja sausage, basil	11.95
ADD EXTRAS	
Veggie	+1.00
Meat	+2.00

HOT DOGS	
GOURMET HOT DOG	6.70
Beef dog in brioche bun, crispy onions, ketchup, American mustard	
VEGAN HOT DOG (VG)	6.70
Vegan dog in pretzel bun, crispy onions, ketchup, American mustard	

SHARING PLATES	
NACHOS (for 2) (V)	7.15
Tortilla chips, guacamole, tomato salsa, melted cheese, sour cream	
ANTIPASTI SHARING PLATTER (for 2) (V)	10.95
Hummus, buffalo mozzarella, olives, cornichons, artichoke hearts, flat bread	
MILKSHAKES	
Vanilla	5.80
Chocolate	5.80
Strawberry	5.80
Oreo	6.30
ADD A SHOT	+3.20
Baileys or Bulleit bourbon	

HOT DRINKS	
Selection of teas	2.80
Double Espresso	2.80
Americano	2.80
Flat White	3.30
Latte	3.30
Cappuccino	3.30
Mocha	3.35
Hot Chocolate	3.35
Dairy alternatives available	+0.30

SOFT DRINKS	
Coke Zero Diet Coke	3.60
Coca-Cola	3.90
Sprite Zero	3.60
Lemony Lemonade	3.85
Gingerella	3.85
Selection of juices	from 2.80
Belu Water (still sparkling)	3.10

SMOOTHIES	
Passion fruit, pineapple + mango	5.60
Strawberry + banana	5.60
Kale, spinach + mango	5.60

BEER + CIDER	
Brewdog (selection)	5.80
Jubel Fruit Beer (selection)	5.80
Freedom Beer (selection)	5.80
Moretti (660ml)	7.50
Cornish Orchard Gold Cider (500ml)	6.30
Old Mout Cider (500ml)	6.30
Lost Lager (draught)	Pint 6.25 Half Pint 3.20
Planet Pale (draught)	Pint 6.25 Half Pint 3.20
Punk IPA (draught)	Pint 6.50 Half Pint 3.30

COCKTAILS	
APEROL SPRITZ	9.50
COSMOPOLITAN	9.50
DARK & STORMY	9.50
FROZEN DAIQUIRI	9.50
MARGARITA	9.50
MOJITO	9.50
WATERMELON + CUCUMBER G&T	9.50
ESPRESSO MARTINI	9.95
NEGRONI	9.95
SEEDLIP SUMMER GARDEN (non-alcoholic)	6.30
SPIRITS + MIXERS	from 6.00



(V) VEGETARIAN · (VG) VEGAN

FOLLOW QR CODE FOR FULL ALLERGEN & CALORIE INFORMATION

IF YOU HAVE ANY ALLERGIES PLEASE TELL A MEMBER OF STAFF