

CURE

◦ BISTRO ◦

Set Menu 1

2 course £19.95

3 course £23.95

... - .- .- - To start

Homemade soup of the day, with fresh baked bread

Smooth duck liver pâté flamed with brandy and port

Cherry vine tomatoes with buffalo mozzarella, olive oil and fresh basil (v)

Arancini with Saffron sauce

Garlic mushrooms in cream, served with toasted Cure bread (v)

-... .- .- - - Mains

Chicken with gnocchi, Porcini mushrooms and cream sauce

Sea Bass in garlic butter with grilled vegetables

6oz Sirloin, tender stem broccoli

Peppercorn | Blue Cheese | Diane | Garlic Butter

Sardinian couscous with mushrooms, porcini and parmesan

(v) -... .- .- - - Dessert

Tiramisu

Pistachio Profiteroles

Chocolate cake with vanilla ice cream (gf)

Tea and Coffee ..- .- .- .- .- Finish

Set Menu 2

2 course £23.95

3 course £29.95



... - .- .- - To Start

Deep-fried breaded brie with warm mango chutney (v) King prawns with garlic, chilli, cherry tomatoes and white wine

Homemade soup of the day, with fresh baked bread (v) Smooth duck liver pâté flamed with brandy and port Arancini with Saffron sauce

Garlic mushrooms in cream, served with toasted Cure bread (v)

Mains

Mushroom ravioli with a porcini truffle cream sauce (v)

Chicken with gnocchi. Porcini mushrooms and cream sauce

Sea Bass in garlic butter with gilled vegetables

Gnocchi with roasted cherry tomatoes, basil and mozzarella

9oz Ribeye, tender stem broccoli

Peppercorn | Blue Cheese | Diane | Garlic Butter

Sardinian couscous with mushrooms, porcini and parmesan (v)

--- Dessert

Tiramisu

Pistachio Profiteroles

Chocolate cake with vanilla ice cream (gf)

Tea and Coffee

..... Finish

Set Menu 3

2 course £29.95

3 course £34.95

... - .- .- - To Start

Deep-fried breaded brie with warm mango chutney (v) King prawns with garlic, chilli, cherry tomatoes and white wine
Homemade soup of the day, with fresh baked bread (v) Smooth duck liver pâté flamed with brandy and port Garlic Mushrooms in rich creamy sauce

Arancini with Saffron sauce

-... .- .- - Mains

Mushroom ravioli with a porcini truffle cream sauce (v)
Chicken with gnocchi, Porcini mushrooms and cream sauce
Sea Bass in garlic butter with grilled vegetables
Gnocchi with roasted cherry tomatoes, basil and mozzarella (v)
Lobster ravioli in bisque sauce with baby prawns, flamed in brandy
8oz Fillet, sautéed mushrooms & roasted tomatoes
9oz Ribeye, tender stem broccoli

Peppercorn | Blue Cheese | Diane | Garlic Butter

Sardinian couscous with mushrooms, porcini and parmesan

(v) -... .- .- - Dessert

Tiramisu

Pistachio Profiteroles

Chocolate cake with vanilla ice cream (gf)



Pecan Sticky toffee pudding, vanilla ice cream or cream

Tea and Coffee

...- . . - Finish