



Cure Bistro Sunday Menu



Thinking Dishes

Marinated Nocellara Olives *(Gf) *(Df) — 6

Pan roast Padron Peppers with smoked Maldon Sea salt *(Gf) *(Df) — 6.95

Humus, dukkha and flat bread *(Df) — 7.5

Haloumi Fries with chipotle Jam *(Gf) — 7.5

Starters

Salad of Heritage tomatoes, torn mozzarella, rocket & balsamic (Gf) — 8.95

Chefs Daily Soup — 6.5

Homemade Chicken Liver Pâté, wrapped in truffle butter, red onion marmalade & brioche — 10

Fishcake with a garden pea puree and tartar — 8.95

Mussels in a white wine & garlic cream — 10

Mushroom and Truffle Arancini, mushroom puree, crispy wild mushrooms, pecorino & truffle oil - 10



Mains

Steak Frits, peppercorn sauce and fries — 17.95

Duck Leg, braised red cabbage with Dauphinoise potatoes (Gf) — 18.95

Steak & Ale & Stilton Pie, greens, gravy and your choice of Chips/Mash/ Dauphinoise — 18.95

Beer battered Haddock, chunky chips, Manchester caviar & lemon tartar (Df)

Regular — 13.5 /Large — 19.95

15 Hour Short Rib Ragù Lasagna — 16

Ravioli Lobster, diced tomato, shellfish bisque, shredded smoked salmon, fresh chilli & shellfish oil — 18

Spaghetti Carbonara, pancetta lardons, egg yolk emulsion, grated parmesan cured egg yolk fresh chives (GFa) — 14.5

Power bowl — 14.50

Quinoa, scorched tender stem broccoli, smashed avocado with lime & chilli, chargrilled Mediterranean vegetables, dukka, mustard & agave dressing. (GF)(Df)

Pizza

Gluten free pizza bases available.

Margherita — 12

Cheese & Tomato

Meat Feast — 15.95

Chicken, ground beef, ham, pepperoni, nduja and chilli honey

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT.



Cure Bistro Sunday Dinner



Roast Sirloin of Beef - 17.95

Slow-roasted beef served pink or well done

Chicken Supreme - 17.95

Skin on Chicken Supreme

Trio of Roast – 21.95

Skin on chicken supreme, Lamb Rump with slow-roasted beef served pink or well done

Lamb Rump 19.95

Slow roasted Lamb rump. Served pink or well done

Nut Roast 15.95

*All served with fluffy Yorkshire pudding, roast potatoes, carrot & swede puree,
seasonal greens, creamy mash, sweet red cabbage & rich gravy*

Sides

Cauliflower Cheese – 4

Tripple-Cooked Homemade Chunky Chips — 5

Mixed seasonal salad (Df)(Gf) — 5

Tender stem Broccoli with Chilli and Garlic (Gf) — 6

Skin on Fries — 5

(Add parmesan & Truffle) + 2



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