

WHITE	175ml	250ml	Bottle
CHENIN BLANC, KUDU PLAINS, SOUTH AFRICA Fresh citrus and peach, refreshing with lively acidity	6.60	8.20	22.80
CHARDONNAY, LOROSCO RESERVA, CHILE Peach and pineapple, tropical and fresh	7.20	9.20	24.80
PINOT GRIGIO, LA MAGLIA ROSA DELLE VENEZIE, ITALY White fruits and delicate florals, dry and crisp	7.70	9.80	27.30
VINHO VERDE BRANCO, CONDE VILLAR, PORTUGAL ^{Vg} Pineapple and mango aromas, with a soft minerality and refreshing finish	7.95	10.00	27.80
ORGANIC FIANO, ZENSA, ITALY ^{Vg} Crisp and refreshing with an elegant balance of fruit and acidity	8.20	11.00	33.00
SAUVIGNON BLANC, SPY VALLEY, NEW ZEALAND Peach and gooseberry, bright and fresh	8.50	12.30	34.80
RED	175ml	250ml	Bottle
CABERNET SAUVIGNON, NYALA, SOUTH AFRICA Dark berries and plums with a touch of sweet spice on the nose	6.60	8.20	22.80
MERLOT, ALTO BAJO, CHILE Blackberry fruit, smooth and soft	7.20	9.20	24.80
RIOJA CRIANZA, CASTILLO VIENTO, SPAIN ^{Vg} A gently perfumed nose, with soft red-berry flavours	7.40	10.00	28.40
MALBEC, ANDES SOUL ARGENTO, ARGENTINA ^{Vg} Plums, black cherries and hints of violet; soft, lingering finish	8.00	10.30	29.00
ORGANIC PRIMITIVO, ZENSA, ITALY ^{Vg} Full-bodied yet smooth, with a burst of spiced cherries and bright fruit	8.20	11.00	33.00
CÔTES DU RHÔNE, ALAIN JAUME, FRANCE Complex flavours and aromas, with hints of liquorice and white pepper	8.50	12.30	34.80
ROSÉ	175ml	250ml	Bottle
MIRABEAU FOREVER SUMMER, PROVENCE, FRANCE ^{Vg} Fresh and vibrant with hints of lime and apricot	8.20	10.95	30.30
CHÂTEAU DE CHAUSSE, PROVENCE, FRANCE Delicate with aromas of white fruit and a pure minerality	11.95	15.10	42.65
SPARKLING	125ml	Bottle	
VAPORETTO PROSECCO EXTRA SECO, ITALY ^{Vg} Balanced with fine bubbles and crisp dry finish	8.20	32.00	
FITZ, ENGLAND ^{Vg} Light bodied, crisp and fruity with flavours of peach and apple		35.00	
MOËT & CHANDON BRUT IMPÉRIAL, FRANCE Vibrant apple and citrus fruit with notes of white flowers and brioche		72.00	

WINES ARE AVAILABLE IN 125ML MEASURES.

COCKTAILS	all 11.50
AMARETTO SOUR ^V Amaretto, sours	
WHISKEY SOUR ^V Whiskey, sours	
COSMOPOLITAN ^{Vg} Vodka, orange liqueur, lime, cranberry juice	
ESPRESSO MARTINI ^V Vodka, coffee liqueur, espresso, sugar syrup	
DARK & STORMY ^V Dark rum, lime, ginger beer	
MARGARITA ^{Vg} Tequila blanco, orange liqueur, lime	
MOJITO ^{Vg} White rum, mint, lime, sugar syrup, soda	
NEGRONI ^V Campari, Cinzano Rosso, gin	
PICANTE ^{Vg} Tequila reposado, agave nectar, red chilli, coriander, lime	
SPRITZ	all 10.50
APEROL ^V Aperol, Prosecco, soda	
CAMPARI ^V Campari, Prosecco, soda	
ALLORA ^V Allora lemon aperitivo, soda	
LYCHEE & ELDERFLOWER ^{Vg} Prosecco, lychee liqueur, elderflower liqueur, soda	
G&T	all 10.50
ELDERFLOWER ^{Vg} Gin, elderflower liqueur, elderflower tonic	
MIRABEAU ROSÉ ^V Mirabeau rosé gin, pomegranate & basil tonic	
WATERMELON & CUCUMBER ^{Vg} Gin, cucumber & watermelon tonic	

ALCOHOL FREE	^{Vg}	SPIRITS WITH MIXERS	from 6.70
CRODINO SPRITZ	6.30	DOUBLE DUTCH TONIC ^{Vg}	all 2.20
Crodino 1965 Aperitivo		Indian, skinny, cucumber & watermelon, elderflower, or pomegranate & basil	
SHIRLEY TEMPLE	7.00	GINGER ^{Vg}	
Ginger ale, grenadine, lemon		Ale or beer	
VIRGIN MOJITO	7.00	LEMONADE ^{Vg}	
Apple juice, mint, lime, sugar syrup, soda		SODA WATER ^{Vg}	

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SHARING PLATES 3 FOR £15

NOCELLARA OLIVES ^{Vg}	4.40
PADRÓN PEPPERS ^{Vg}	5.95
GUACAMOLE & TORTILLA CHIPS ^{Vg}	6.15
HUMMUS & FLATBREAD ^{Vg}	6.15
SALT & PEPPER SQUID	6.50
Lightly dusted calamari	
CRISPY CHICKEN FILLETS	6.50
Tangy coated mini chicken fillets	
FRENCH FRIES ^V	4.25
Skin-on fries	
TRUFFLE FRIES ^V	4.65
French fries, black truffle oil, Bella Lodi hard cheese	
CHEESY FRIES ^V	4.65
French fries, grated mozzarella	
CHILLI FRIES	5.95
French fries, chilli con carne, grated mozzarella	
HALLOUMI FRIES ^V	6.00

HOT DOGS

GOURMET HOT DOG	8.25
Beef dog in bun, crispy onions, ketchup, mustard	
VEGAN HOT DOG ^{Vg}	8.25
Vegan dog in bun, crispy onions, ketchup, mustard	
CHILLI HOT DOG	9.95
Beef dog in bun, chilli con carne	

CAKES & COOKIES

SELECTION OF CAKES, TRAYBAKES & COOKIES	from 3.00
COFFEE & CAKE DEAL	5.95
Monday - Friday until 5PM	

PIZZA

MARGHERITA ^V	10.95
Buffalo mozzarella, basil, fior di latte mozzarella	
PEPPERONI & HONEY	11.95
Fior di latte mozzarella, honey, pepperoni	
'NDUJA	11.95
Buffalo mozzarella, fior di latte mozzarella, 'nduja spicy sausage	
GOAT'S CHEESE & CARAMELISED ONION ^V	12.25
Caramelised red onion, fior di latte mozzarella, goat's cheese	
MUSHROOM & TRUFFLE OIL ^V	12.25
Fior di latte mozzarella, sliced mushrooms, truffle oil	
VEGAN MARGHERITA ^{Vg}	10.95
Vegan mozzarella, basil	
VEGAN MUSHROOM & TRUFFLE OIL ^{Vg}	12.25
Vegan mozzarella, sliced mushrooms, truffle oil	
TOMATO & PESTO FLATBREAD ^{Vg}	7.50
Vegan pesto, homemade passata	
GARLIC FLATBREAD ^V	7.50
Garlic & parsley butter	
CHEESY GARLIC FLATBREAD ^V	8.95
Fior di latte mozzarella, garlic & parsley butter	
DIP	1.85
Chilli jam ^{Vg} , garlic butter ^V , hummus ^{Vg} , 'nduja aioli, pesto aioli ^V , or truffle aioli ^V	
EXTRA TOPPING	2.00
SNACKS	
JUDE'S ICE CREAM	3.50
Dairy or vegan	
SNACK POTS	4.20
Sweet or savoury	
POPCORN ^{Vg} Large Small	5.95 4.95
Salted, sweet, or mixed	

SOFT DRINKS ^{Vg}

BELU WATER	2.95
Still or sparkling	
COCA-COLA	3.90
DIET COKE COKE ZERO	3.85
FANTA ORANGE	3.90
SPRITE ZERO	3.85
CAWSTON PRESS SPARKLING	3.85
Apple, Elderflower, Ginger Beer, Orange, or Rhubarb	
LEMONY LEMONADE	3.90
JUICE 250ml	2.50
Apple, orange, or cranberry	

SHAKES ^V

OREO	6.35
VANILLA	5.90
CHOCOLATE	5.90
STRAWBERRY	5.90
COFFEE	5.90
MOCHA	5.90
CHAI	5.90
Add a shot of Baileys	+3.50

SMOOTHIES ^{Vg} all 5.80

BLACKBERRY, RASPBERRY & STRAWBERRY	
MANGO, PASSION FRUIT & PINEAPPLE	
STRAWBERRY & BANANA	

BEER & CIDER ^{Vg}

DRAUGHT Pint Half Pint	6.40 3.25
ASAHI SUPER DRY 500ml	6.95
HITACHINO NEST WHITE ALE 330ml	6.20
CRAFT BEER 330ml	5.95
Beavertown, Freedom, or Jubel	
ASAHI SUPER DRY 0.0% 330ml	5.60
DAYS 0.0% 330ml	5.60
Lager or pale ale	
CORNISH ORCHARDS CIDER 500ml	6.50
Gold or Cherry & Blackberry	

HOT DRINKS ^V

DOUBLE ESPRESSO	2.95
AMERICANO	3.10
FLAT WHITE	3.45
LATTE	3.50
CAPPUCCINO	3.50
MOCHA	3.60
ICED AMERICANO	3.10
ICED LATTE	3.50
CHAI LATTE	3.50
HOT CHOCOLATE	3.50
Add Caramel, Popcorn, or Vanilla syrup	+0.40
Oat available ^{Vg}	+0.30
Decaf available	
TEA ^{Vg}	3.10
English breakfast, decaf english breakfast, peppermint, sencha green, earl grey, lemongrass & ginger, rose, rooibos, or chamomile	



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^V VEGETARIAN ^{Vg} VEGAN
FOLLOW QR CODE FOR FULL ALLERGEN AND CALORIE INFORMATION.
PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
CURZON MEMBERS RECEIVE 10% DISCOUNT.

SEASONAL MENU

MULLED WINE	6.50
MINCE PIE	2.95
GREEN SOUR Green melon liqueur, sour mix	11.50
PINK SOUR Watermelon liqueur, sour mix	11.50
PUMPKIN SPICE ESPRESSO MARTINI Vodka, coffee liqueur, espresso, pumpkin spice syrup	11.50
BAILEYS HOT CHOCOLATE*	7.00
PUMPKIN SPICE LATTE*	3.90
* Oat available	+0.30

CURZON