



The Curve team has got one enthusiastic aim in mind and that is to ensure you have the most pleasurable dining experience with us.

The Restaurant has gained a reputation for serving fresh fish and seafood dishes from sustainable sources, Cornish coasts and also from the famous Billingsgate Market. We also offer our great quality Angus Steaks. Our Executive chef Jolly has also prepared signature dishes influenced by international and Asian style cuisine with seasonal flair.

To enhance your dining experience we have carefully selected a wide range of wines from the Old and New World to complement your meal.

APPETIZERS

SOUP OF THE DAY	£ 7.00
ROASTED TOMATO SOUP (V)	£ 7.00
GORGONZOLA DOLCE (V) Poached Pears, Roasted Walnuts, Mixed Leaves	£ 7.50
 STIR-FRIED KING PRAWNS Mustard Seeds & Curry Leaves Tempered, Cucumber-Tomato Relish, Pita Bread	£ 14.00
PLANCHA SEARED BLACK PEARL SCALLOPS Creamed Clams, Peas, Garlic Chardonnay Wine Sauce	£ 13.00
CONFIT DUCK TERRINE Caramelized Madeira Figs, Toasted Brioche	£ 12.50
CLASSIC SMOKED SALMON Horseradish Crème Fraiche & Salmon Sashimi, Wasabi-Yuzu Dressing	£ 11.50

All our fish and seafood comes from fisheries that have been certified by the MSC - 'Marine Stewardship Council's' - environment standard for a well managed and sustainable fisheries

 Chef's signatures

Please inform your waiter about any dietary requirements or allergies and we would be happy to assist you with any special requests. Due to the presence of nuts in some dishes, we can not guarantee the absence of nut traces in any menu items.

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

Menu subject to seasonal change & availability.

MAINS

	OVEN BAKED ORGANIC SALMON	£ 17.50
	Garlic Crushed Potatoes, French Beans, Chardonnay Sauce	
	PAN FRIED SEABASS	£ 17.50
	Chorizo & Tomato Pappardelle	
	OVEN BAKED BLACK COD	£ 22.50
	Mirin-Miso Sauce, Ginger Bok-Choy, Jasmine Rice	
	GRILLED KING PRAWN CURRY	£ 22.50
	Creamed Tomatoes, Green Chilli and Coriander, Basmati Rice	
	WILD MUSHROOM RAVIOLI (V)	£ 15.50
	Pecorino Cheese, Mizuna Leaves, Black Truffle Butter	

MEAT & POULTRY

	BRAISED LAMB SHANK	£ 16.50
	Roasted Potatoes, Carrots, Rosemary-Red Wine Sauce	
	THYME ROASTED BABY CHICKEN	£ 16.50
	Garlic Beans, Grain Mustard Crushed Potatoes, Thyme Red Wine Sauce	
	10 oz ANGUS BEEF RIB EYE STEAK	£ 22.50
	Steak Fries & your choice of Sauce	
	8 oz ANGUS BEEF FILLET STEAK	£ 25.50
	Steak Fries & your choice of Sauce	

ACCOMPANYING SAUCES:

Peppercorn	Red Wine	Béarnaise Sauce
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SIMPLY FISH YOUR WAY

Cooked to your liking & served with your choice of one of our house made sauces. Your server will inform you about today's catch.

COOKING STYLES

Baked	Pan Fried	Plancha Grilled
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SAUCES

Chilli-Garlic Butter	Garlic Chardonnay	Jalapeño Salsa
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SIDES

CRUSHED POTATOES	£ 4.00	SPINACH	£ 4.50
Grain Mustard or Plain		Chilli-Garlic or Plain	
STEAMED VEGETABLES	£ 4.00	HALLOUMI CHEESE	£ 4.50
Beans, Carrots, Cauliflower, Broccoli		SALAD	
		Tomato, Cucumber, Olives, Mixed Greens, Lemon-Honey Dressing	

SIGNATURE TASTING MENU

GORGONZOLA DOLCE

Poached Pears, Roasted Walnuts, Mixed Leaves

Veuve Cliquot, Yellow Label



PLANCHA SEARED BLACK PEARL SCALLOPS

Creamed Clams, Peas, Garlic Chardonnay Wine Sauce

Gavi di Gavi "La Toledana", Villa Lunata



CHAMPAGNE SORBET



GRILLED KING PRAWN CURRY

Creamed Tomatoes, Green Chilli and Coriander, Basmati Rice

Chablis, Gloire de Chablis, Jean Moreau



LEMON & CRUSHED HOBNOB CHEESE CAKE

Honey Roasted Figs

Tokajia, Aszú, St. Stephan's Crown



COFFEE & TEA

Menu £ 54.00

Served with our recommended Wine flight £ 74.00

TWO OR THREE COURSE CHOICE MENU

Available from Monday to Friday for Lunch
Monday to Saturday from 5 to 6:30pm
and Sunday for Dinner

STARTERS

GORGONZOLA DOLCE (V)

Poached Pears, Roasted
Walnuts, Mixed Leaves

CLASSIC SMOKED SALMON

Horseradish Crème Fraiche &
Salmon Sashimi,
Wasabi-Yuzu Dressing

ROASTED TOMATO SOUP (V)

MAINS

OVEN BAKED ORGANIC SALMON

Garlic Crushed Potatoes,
French Beans,
Chardonnay Sauce

WILD MUSHROOM RAVIOLI (V)

Pecorino Cheese, Mizuna
Leaves,
Black Truffle Butter

CHORIZO PAPPARDELLE

Sundried Tomato, Pecorino
Cheese

DESSERTS

STICKY TOFFEE PUDDING

Clotted Cream Ice Cream

ICE CREAMS AND SORBETS

PASSION FRUIT & POMEGRANATE PANNA COTTA

Mascarpone Chantilly

2 course £ 15.00

3 course £ 20.00

Enjoy a complimentary glass of house wine
if ordering a three course Meal