

THE CURIOUS KITCHEN

TASTE OF SUMMER SUPPER CLUB

JUNE 28th and 29th

TASTING MENU

- 1) Rosemary and olive focaccia, balsamic, organic olive oil (V,V+,DF)
- 2) British asparagus, poached duck egg, Quicques cheddar,
Miso hollandaise, summer flowers (V,GF)
- 3) Brixham crab, sweetcorn, chilli, crisp bacon, tomato water (DF,GF)
- 4) Corn fed chicken breast, confit shallot, burnt onion powder,
black truffle, Madeira sauce (DF,GF)
- 5) 'Strawberries and cream' (V)
- 6) Homemade petit fours with Curious coffee or tea

£40 per head

DOORS AT 7pm, FOOD AT 7.30pm

BRING YOUR OWN BOTTLE

£10 NON REFUNDABLE DEPOSIT REQUIRED PER HEAD
DIETARIES HAPPILY CATERED FOR ON PRIOR REQUEST