

Cure Bistro Cicchetti & Brunch Menu

Cicchetti

Any 3 cicchetti — 13.95

Pick any three. Share, snack, or claim them all.

Bruschetta Pomodoro (v)

Toasted Italian ciabatta topped with fresh cherry tomatoes, garlic, basil, and olive oil. Bright and simple.

Caprese di Buffalo (v)

Marinated cherry tomatoes with creamy buffalo mozzarella. A soft and summery bite.

Calamari

Crisp and golden deep-fried squid rings served with garlic mayo. Light crunch, big flavour.

Garlic Mushrooms (v)

Sautéed mushrooms in garlic cream sauce, served with toasted ciabatta. Earthy and comforting.

Gamberoni Diavola

Sautéed tiger prawns in garlic chilli butter, served with ciabatta toast. Spicy, buttery bliss.

Caesar Salad

Grilled chicken breast with garlic croutons, cos lettuce, Caesar dressing and shaved parmesan. Crisp and creamy.

Brie

Breaded brie wedges in a mango chutney.

Eggs

There is nothing better than eggs in the morning

Eggs Royal — 11

Fresh cured Salmon, with a perfectly poached egg and Hollandaise

Eggs Benedict — 10

Parma ham, with a perfectly poached egg and Hollandaise

Gluten-free

Sandwich's

Fillet Steak — 12

Caramelised onions and garlic aioli

Breakfast Bagel — 10

Bacon, Egg, Tomato, Salad and Aioli

Parma Ham & Mozzarella — 9

Tomatoes, rocket and balsamic glaze

Salmon Bagel — 10

Aioli, red onions, Capers

Chicken & Chorizo — 10

Chicken, Chorizo, Mozzarella and Pesto

Mains

Larger plates for hungrier moments.

Beef Stroganoff — 16

Beef strips with wild mushrooms, flamed in brandy, English mustard and cream. Served with vegetables. Deep, rich and warming.

Halibut & Vegetables — 15

Pan-fried Halibut with vegetables and garlic butter sauce. Light, flaky and elegant.

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.

Pizza

Margherita – 12

Tomato, mozzarella, basil. (v)

Pollo Parmigiano – 13

Tomato & cheese pizza with chicken, cherry tomatoes, basil and parmesan shavings.

Diavola – 13

Chorizo, Calabrian sausages, Italian spicy salami, mozzarella, red onions, topped with rocket.

Calzone – 14

Folded pizza with ham, mushrooms, spicy salami, garlic.

Parma – 14

Tomato, buffalo mozzarella, Parma ham, rocket, parmesan shavings.

Prosciutto e Funghi – 13

Tomato, mozzarella, ham & mushrooms.

Rustica – 14

Tomato, grilled vegetables, topped with rocket leaves and goat cheese. (v)

Algherese – 14

Tomato, mozzarella, baby prawns, tuna, anchovies &

GF pizza bases available upon request*

Light Bites

Easy-going plates to start or snack.

Bread & Olives — 6

Marinated olives served with warm artisan bread. A relaxed beginning.

Calamari — 8

Golden fried squid with garlic mayo. Crisp and tender.

Bruschetta Pomodoro (v) — 6

Toasted Italian bread topped with cherry tomatoes, garlic, and basil oil. Fresh and simple.

Brie Fritto (v) — 8

Deep-fried brie with mango chutney. Creamy and crunchy.

Caprese Salad (v) — 8

Cherry tomatoes and buffalo mozzarella dressed in vinaigrette. Bright and delicate.

Caesar Salad — 8 / 13

Grilled chicken breast with garlic croutons, baby gem, and Caesar dressing. Crisp and creamy.

Zuppa del Giorno — 6

Homemade soup of the day. Ask our team what's bubbling. (v)

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Pasta Plates

Gnocchetti Bolognese — 10

Sardinian shell pasta with slow-cooked beef ragù.
Hearty and rich.

Spaghetti Napoli (v) — 8

San Marzano tomatoes, garlic, olive oil and basil. A true classic.

Spaghetti Gamberoni — 12

Sautéed tiger prawns with cherry tomatoes, garlic, chilli and white wine. Bold and zesty.

Ravioli Tartufo (v) — 10

Truffle mushroom-filled ravioli in a delicate truffle cream. Indulgent and velvety.

Ravioli Lobster — 14

Lobster-stuffed pasta in a rich bisque sauce with baby prawns topped with pink peppercorns. A luxury bite.

Carbonara — 11

Roman classic crispy pancetta and creamy Parmesan sauce.

Lasagna — 12

Slow-cooked beef ragù, layered with béchamel and pasta. A house staple.

Gnocchetti Alfredo — 11

Sardinian shell pasta in a creamy parmesan sauce with grilled chicken and mushrooms.

**Gluten-free penne available on request*

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