

Cure Bistro Set Menu

Available Wednesday – Thursday

2 Courses £19.95 / 3 Courses £23.95

To Start

Italian warmth in every bite. Your prelude to the perfect meal.

Bruschetta Pomodoro

Toasted Altamura bread topped with cherry tomatoes, garlic and basil oil. (v)

Caprese Salad

Cherry vine tomatoes with buffalo mozzarella, finished with olive oil and fresh basil. (v)

Calamari Fritti

Crisp fried calamari with garlic mayo. Coastal, simple, perfect.

Duck Pâté

Smooth duck liver pâté flamed with brand and port, served with warm Italian bread and cranberry.

Vegetable Antipasto

Grilled peppers, aubergine and courgettes in olive oil, garlic, chilli and mint, with Burrata and focaccia. (v)

Cesar Salad

Classic Caesar salad with grilled chicken breast, parmesan, baby gem and garlic croutons.

Brie

Deep-fried breaded brie with warm mango chutney. Rich and gooey. (v)

Garlic Mushrooms

Garlic mushrooms in cream sauce, served with toasted Altamura bread. (v)

Antipasto Carne

Traditional Italian cured meats, Burrata, grilled vegetables and fresh bread. Perfect for grazing.

Soup of the day

Homemade soup of the day. Ask your server. (v)(vg)

Barbecue pork ribs

Barbecued pork ribs glazed in a homemade oriental sauce.

Pasta

Spaghetti Carbonara

Roman classic crispy pancetta and creamy Parmesan sauce.

Spaghetti Pomodoro e Basilico

San Marzano tomato sauce, garlic, olive oil and basil. (v)(ve)

Gnocchetti alla Bolognese

Sardinian shell pasta with slow-cooked beef ragu.

Gnocchi Carlofortina

Roasted cherry tomatoes, basil and mozzarella (or vegan cheese). (v)(ve)

Lasagne

Layered beef ragu, bechamel, parmesan and basil.

Gnocchetti Sardi Alfredo

Grilled chicken and mushrooms in creamy tomato sauce.

Gnocchetti Sardi alla Campidanese

Sausage ragu with Sardinian shell pasta.

Tagliatelle Diavola

Beef fillet strips, chilli, garlic, Dijon, demi-glace and cream.

Fregula alla Barbaricina

Sardinian couscous with mushrooms, porcini, parmesan and truffle oil. (v)

GF Penne available upon request*

Mains

Ribeye 10oz – Supplementary £6

28 days matured grass fed served with tender

stem broccoli and a choice of green peppercorn, blue cheese, Diane, or garlic butter sauce.

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.

Fillet steak 8oz— Supplementary £7
28 days matured grass fed fillet steak with your

choice of green peppercorn, blue cheese, Diane,
or garlic butter sauce. Served with sautéed
mushrooms & roasted tomatoes.

Pizza

Margherita

Tomato, mozzarella, basil. (v)

Pollo Parmigiano

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

Diavola

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

Calzone

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

Parma

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

Prosciutto e Funghi

Tomato, mozzarella, ham & mushrooms.

Rustica

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

Algherese

Tomato, mozzarella, baby prawns, tuna, anchovies &

GF pizza bases available upon request*

Sides & Salads

For mixing, matching or grazing.

Insalata Mista — 5

Fresh mixed salad.

Pomodoro e Cipolla — 5

Tomato and red onion salad.

Zucchini Fritti — 5

Lightly fried courgette.

French Fries — 4

Make it truffle & parmesan — +1.5

Rucola — 6

Rocket, parmesan shavings and balsamic glaze.

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Desserts

Crème Brûlée (gf)

*A golden caramelised top over rich vanilla custard.
Classic elegance.*

Pistachio Profiteroles

Cream-filled choux with a nutty twist. Crisp, cool and elegant.

Sticky Toffee Pudding

Pecans, warm caramel sauce and vanilla ice cream. Rich and comforting.

Chocolate Cake (gf)

Decadent and flourless, served with vanilla ice cream or pouring cream. Deep and velvety.

Off-the-List Delight

Our chefs whip up a new temptation daily — just ask.

Lemon Sorbet

Sharp, clean and citrus-bright.

Selection of Ice Creams

Hazelnut, chocolate, vanilla or strawberry.

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