

THE OAK AT CURTHWAITE.

Bread

All butter brioche, brown butter (V)	6.50
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Starters

Haggis bon bons, brown sauce, wild garlic	11.95
Roast artichokes and prawns in garlic butter and chives	13.95
Burrata and heritage tomato bruschetta, yuzu olive oil, fennel bread (V)	12.50
Chicken liver parfait, port jelly, cherry ketchup, toasted brioche	13.50
Smoked Salmon, apple gel, fermented fennel, horseradish cream, oat cakes (GF)	13.95
Beef carpaccio, baby rocket, ceasar dressing, parmesan, croutes (GF)	13.95
Braised ox cheek, chorizo, celeriac puree, beef crumb, watercress	13.50

Mains

Oak burger, brioche, bacon, blue cheese, balsamic onions, chive salt Koffmann chips	22.55
Noisette of Lamb, tomato compote, macadamia nut, pea and mint fricassee, rosemary jus	25.50
Pork belly, Pedro Ximénez, date and apple puree, black pudding croquette, fondant potato	23.50
Grilled Spatchcock baby chicken, smoked paprika and garlic, salsa verdi, parmesan potato gratin (GF)	23.50
Soy and Beetroot Cooked Hen of The Wood Mushroom, celeriac, apple and walnut (V)	23.50
Market Fish of the day	POA

Steaks from the Grill

All with chive salt Koffmann chips, onion rings, tomato compote, beef crumb garlic mushrooms, Café de Paris butter

10oz Butler Steak	24.50
10oz Cumbrian rump	29.50
10oz Dry Aged Sirloin	34.50
Hand cut dry aged Cumbrian ribeye	39.50
10oz Fillet steak	41.50
20oz CHATEAUBRIAND (for two sharing)	85.00

Add a tempura **lobster tail** to your steak 14.50

Sauces

Blue Cheese, Diane, Beef & Mushroom, Peppercorn	4.50
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Sides

Mini Ceasar salad, Baked Cheddar cauliflower cheese, Tender stem broccoli in almond butter Koffmann Chips dusted in chive salt	6.00
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