

The Oak - Menu

Why not make it a full experience? We recommend three courses to enjoy the best of what our kitchen has to offer. Relaxed fine dining in the heart of the countryside.

Complimentary Brioche with Chicken Butter

Starters

Charred Mackerel – £12.50

Cucumber, Broad Beans, Dill, Ajo Bianco Sauce

Tomato & Watermelon Salad – £10.50 ✓

Feta, Lovage, Basil Oil, Tomato Water

Wild Mushroom Barley Risotto – £13.00 ✓

Crispy Hen's Egg, Tarragon

White Onion Velouté – £9.50 ✓

Wild Garlic, Onion Seed Brioche

Pork Belly – £12.00

Smoked Carrot Puree, Pickled Daikon, Black Garlic

Mains

Rump of Beef – £28.00

Onion Textures, BBQ Spring Onion, Balsamic Beef Jus

Butter Poached North Sea Cod – £29.00

Pickled Grapes, Lemon Emulsion Sea Herbs, Champagne Butter Sauce

Lamb Two Ways Loin & Braised Belly – £29.00

Carrots and Peas, Macadamia Nut Puree, Basil, and Lamb Jus

Braised Daube of Beef – £24.00

Shallots, Carrots, Pancetta, Chives, Parmesan Mash

Pork Loin Cutlet – £26.00

Pineapple & Chilli, Crispy Hen's Egg, Pedro Ximenez Sauce

From The Grill

All served with paprika and smoked hand cut skin on chips, chive emulsion, Roscoff onion rings

10oz Butlers Steak – £25.00

Garlic & Thyme and Smoke Salt Marinade, BBQ Finish

Cooked pink only

12oz Bistro Rump – £29.00

Wood Sorrel, Rosemary & Peppercorn Marinade, BBQ Finish

Cooked pink only

Hand Cut Ribeye – £38.50 BBQ Finish

Dry-aged, cooked to your liking



Sides – £6 each

Chive Butter New Potatoes

Smoke Salt, Hand Cut Skin on Chips

Tarragon Heritage Carrots

Garlic Spring Greens

Sauces – £4.50 each

Blue Cheese

Diane Sauce

Beef and Mushroom

Peppercorn



Desserts

Lemon & Meringue – £12.00

Strawberries, Basil

Apricot Tarte Tatin – £14.00

Saffron and Honey Caramel, Lemon Balm, Vanilla Ice Cream

Chocolate Ale Cake – £12.50

Malt Ice Cream, Miso Caramel

Hung Yogurt (Palate Cleanser) – £8.50

Sea Buckthorn, Sorrel

The Oak Cheese Board – £16.00

Local Made Carr's Water Biscuits



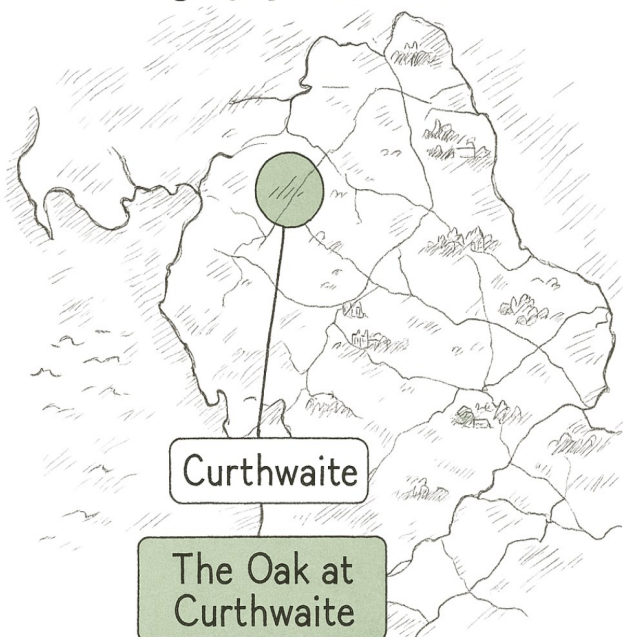
Taste of The Oak

A six-course journey through our seasonal favorites
£80 per guest | Add 4 lovely wines paired by Jovita + £45

(Available for the whole table only)

Vegetarian option is also available on request when booking

CUMBRIA



Our Journey to The Oak

Since opening **The Lounge on the Green** in 2016, we've been driven by a simple passion: to cook honest, exciting food that brings people together.

Over the years, that small restaurant achieved more than we could have dreamed — three consecutive years in the **Michelin Guide**, a “**Very Good**” rating in the **Good Food Guide**, and being awarded **2 AA Rosettes**.

By 2024, James felt it was time for something new. The opportunity came in the form of **The Royal Oak at Curthwaite**, a beautiful countryside pub with heart, soul, and potential. It offered not only a fresh challenge but also the chance for James to become a part owner and shape something truly personal.

After thoughtful renovation and an injection of our familiar style, spirit, and values, **The Oak at Curthwaite** was born in **October 2024**.

The response has been overwhelming. In early 2025, we were humbled to receive **Contemporary Restaurant of the Year** at the **Cumbria Food Awards**. Shortly after, James had the Incredible honour of representing the **North West** on the **20th anniversary of BBC Two's Great British Menu**.

This next chapter is all about continuing what we love, **Cooking Great Food**, serving our community, and creating something lasting in this beautiful place we now call home.