



T H E O A K
C U R T H W A I T E
SEASONAL PUB MENU

BREAD & CHEESE

ALL BUTTER BRIOCHE

Our in house made brioche with roast chicken butter - **£6.00**

WARM CAMEMBERT and BRIOCHE - Camembert with port poached figs, rosemary & served with our all butter Brioche - **£15.00**

STARTERS & SMALL PLATES

CRISPY PORK BELLY - Apple compote, cider glaze, pork fat crumb - **£9.95 GF/DF**

GIN CURED SALMON - Lemon Crème Fraîche, dill, pickled cucumber - **£12.95 GF/DF**

CHORIZO AND RED ONION - Cooked in port and red wine, with crostini breads - **£11.95**

CHICKEN LIVER PARFAIT - Chutney, pickled apple, candied walnuts, Sourdough - **£13.00 GF**

HERITAGE BEETROOT SALAD - Goat's cheese, pickled walnuts, radicchio **£11.00 V/GF**

HAGGIS CROQUETTES - with home made brown sauce **£11.95**

PRAWN COCKTAIL - Prawns dressed in a bloody Mary sauce with shell on Crevettes **£12.95 GF**

CARPACCIO OF BEEF - Pickled shallots, Caesar dressing, rocket, parmesan croutons **£13.95 GF**

SEARED RIBEYE TERIYAKI - Avocado, peanuts, chimichurri, crispy onions **£14.95 GF/DF**

Sunday Roasts

All our roasts come with roast potatoes, tarragon glazed heritage carrots, Cauliflower cheese and mixed Greens

Roast Beef - £26.50

Yorkshire Pudding, Smoked Beet Puree, Mash, Red Wine Gravy

Roast Pork Loin - £25.50

Apple Puree, Sage and Sausage Meat stuffing, Wholegrain mustard gravy

Desserts - all £11.50

Sticky Toffee Pudding - with vanilla ice cream and Miso caramel

Black Forest Pavlova - Pistachio ice cream

Banana Tarte Tatin - Cinnamon Ice cream and pecan

Vanilla Panna Cotta - Passionfruit, pineapple & coconut **GF**

The Oak Cheese Board - Local Made Carr's Water Biscuits (**supplement £5.00**)

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THE GRILL

All Dishes from the **GRILL** served
with Smoked Salt & Paprika hand cut triple cut chips, onion rings,
roast garlic and shallot emulsion and rosemary studded confit tomato

ALL STEAKS CAN BE - DF/GF

Mixed Grill For One - Lamb chop, Pork loin, Flat Iron steak,
Gammon chop Pork and Black Pudding Sausage and Pork Rib

£32.95

8oz Butlers Steak *Cooked Pink only* - **£23.95**

10oz Cumbrian Bistro Rump Steak

Cooked Pink only - **£28.95**

Hand Cut, Dry Aged Cumbrian Ribeye - **£35.95**

8oz Fillet Steak - **£39.50**

Chateaubriand for two - **£85.95**

20oz Chateaubriand, served for two people

Sauces - **£4.75**

Blue Cheese, Diane Sauce, Beef and Mushroom
Or Peppercorn

Please inform our staff of any dietary requirements or food allergies before ordering.
While we take every care, we cannot guarantee the absence of allergens in our dishes.

V = Vegetarian dishes DF = Dairy Free GF = Gluten Free