

# The Oak - Sunday 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



## Roasts

All our roasts come with chive butter new potatoes, tarragon-glazed heritage carrots, Cauliflower Cheese and wild Garlic Spring Greens

**Roast Beef** – £28.00

Yorkshire Pudding, Red Cabbage Puree, Mash, Red Wine Gravy

**Roast Pork Belly** – £28.00

Apple Puree, Sage and Onion Sausage Meat, Mash, Maderia Gravy

**Hispi Cabbage** – £22.50

Garlic Aioli, Pickled Walnut, Toasted Hazelnut Crumb, and an Mushroom and Soy Gravy ✓

## From The Grill

All served with paprika and smoked salt roast potatoes, chive emulsion, 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** – £38.00 BBQ Finish

Dry-aged, cooked to your liking

## Sides – £6 each

**Chive Butter New Potatoes**

**Smoke Salt Roast Potatoes**

**Tarragon Heritage Carrots**

**Garlic Spring Greens**

## Sauces – £4.95 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



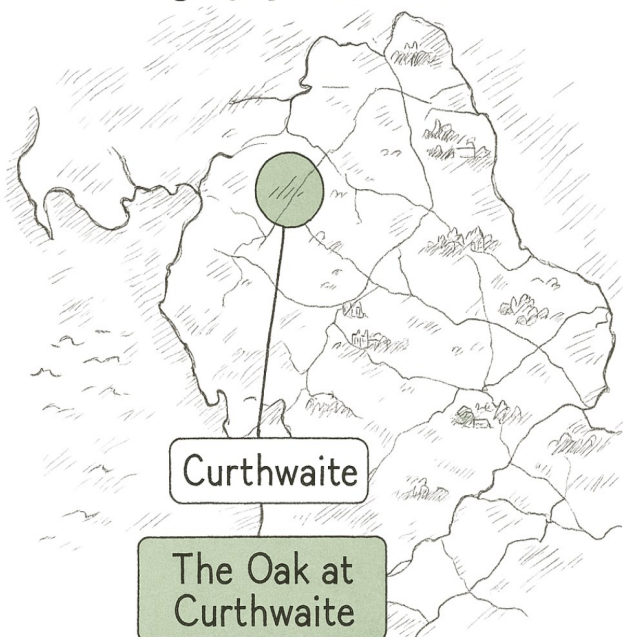
## Taste of The Oak

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.