the MENU

All Butter Brioche
Our in house made brioche with roast chicken butter – £4.95

Charcuterie Board for two - Selection of sliced meats, chutney, olives, cheeses with fresh brioche and bread sticks - £24.95

Small Plates

Crispy Pork Belly Bites – Apple compote, cider glaze, - £9.00

Gin Cured Salmon – Lemon crème fraîche, dill, pickled cucumber - £11.95

Mushroom Crumpet (V) – Roasted mushrooms, marmite butter and pickled shallots - £9.00

Chicken Liver Parfait – Ale Chutney, pickled apple and candied walnuts, toasted brioche - £12.95

French Onion Soup – Rich beef broth, caramelised onions, Gruyère crouton - £9.00

Scallops St Jacques – Queen scallops, white wine cream sauce, mash potato, parmesan - £14.95

Heritage Beetroot Salad (V) – goat's cheese, pickled walnuts, radicchio- £9.95

From The Grill

All served with Smoked Salt and Paprika hand cut skin on chips, onion rings, roast garlic and shallot emulsion, all steaks BBQ finished

8oz Butlers Steak - £22.95

10oz Cumbrian Rump Steak- £26.95

Hand Cut, Dry Aged Cumbrian Ribeye - £34.50

Chateaubriand for two - £85.50
20oz Chateaubriand, served for two people

Our Surf and Turf

Add a Grilled **BBQ Lobster tail** to your steak,£14.50

THE OAK
CURTHWAITE
SEASONAL PUB MENU

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Large Plates

The Oak Burger – Bacon, smoked cheese, Bacon Jam and triple cooked chips - £19.95

Pan Fried Seabass – Crushed chive new potatoes, sauce Provençale - £22.95

Moules and Chips – Mussels, white wine cream chive sauce,
triple cooked chips - £21.95

Braised Beef Short Ribs – Slow cooked beef Ribs, Mash, mushrooms,
pancetta, carrots, red wine sauce – £23.50

Chicken, Leek and Bacon Pie – Blue cheese crumble, Mash, wilted greens,
chicken cream sauce - £19.75

Roast Hispi Cabbage (V) – Smoked paprika, pickled walnut hazelnuts,
blue cheese sauce - £19.95

Chicken Milanese – Fennel rocket and parmesan salad, lemon,
triple cooked chips - £22.95

Turkey Ballotine - £25.50
with turkey and cranberry sauce, carrots and swede,
sausage meat stuffing, sprouts and pancetta

Sides - £5.75 each

Dauphinoise Potatoes

Smoke Salt, Hand Cut Skin on Chips

Tarragon Heritage Carrots

Hot Sauce Sweet Corn Ribs with Blue Cheese Dip

Sauces - £4.25 each

Blue Cheese

Diane Sauce

Beef and Mushroom

Peppercorn

Desserts – £10.00

Ale Cake - with vanilla ice cream and caramel sauce

Sour Cherry and Apple Crumble - Pistachio ice cream and custard

Plum Tarte tatin - Bay leaf ice cream

Baileys Tiramisu - coffee, mascarpone, Baileys and chocolate

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

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.

Festive Taste of The Oak

A six-course journey through our Festive season
£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

Menu

Brioche with crispy chicken skin butter

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French onion soup with Gruyere croute

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Textures of Beetroot with goats cheese

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Scallops St Jacques

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Turkey Ballotine
with crispy turkey skin cream sauce, carrots and swede,
sausage meat stuffing, bacon, sprouts and pancetta

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Chocolate and Pedro Xhimenez

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Plum Tarte Tatin with Bay leaf Ice cream