



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

## **BREAD**

### **ALL BUTTER BRIOCHE**

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

## **STARTERS & SMALL PLATES**

**CRISPY PORK BELLY** - Apple puree, cider glaze, and 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**

**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**

**GARLIC AND CHILLI PRAWNS** - Cooked in garlic and chilli butter, topped with parmesan crumb **£12.95**

**PANANG LAMB SHOULDER SHANK** - Lamb shoulder shank cooked in Panang curry sauce and finished with coriander and peanuts **£13.95**

## **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**

**BREAD AND BUTTER PUDDING** - Orange butter sauce and vanilla ice cream

**BLACK FOREST PAVALOVA** - 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)**

# THE OAK CURTHWAITE

SEASONAL PUB MENU

## 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

**Picanha Steak For two**

Our Picanha roasting steaks marinade in garlic thyme and rosemary, finished in smoked salt  
Cooked Pink only - £39.95

**Chateaubriand for two** - £85.95

20oz Chateaubriand, served for two people

**Sauces** - £4.95

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