

# 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

**Local Beetroots** – £11.50

Goats Curd, Pickled walnut, horseradish ✓

**Warm New Potatoes and Crispy Chicken Skin** – £13.00

smoked eel, potato moose, chive oil

**Pea and Smoked Ham Velouté** – £9.50

Wild Garlic, Onion Seed Brioche

## Roasts

All our roasts come with roast 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, Wholegrain Mustard Gravy

**Hispi Cabbage** – £22.50

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

## From The Grill

All served with smoked Salt and Paprika hand cut skin on chips, And chive emulsion

**The Oak Burger** – In house made burger and brioche -£22.00

Celeriac remoulade, Crispy Breaded onion ring, pickled cucumber and shallots, blue cheese

**10oz Cumbrian Butlers Steak** – £25.00

Garlic & Thyme and Smoke Salt Marinade, BBQ Finished

Roscoff onion rings - Cooked pink only

**12oz Cumbrian Rump Steak** – £29.00

Wood Sorrel, Rosemary & Peppercorn Marinade, BBQ Finished

Roscoff onion rings - Cooked pink only

**Hand Cut, Dry Aged Cumbrian Ribeye** – £38.50

BBQ Finished, Roscoff onion rings - cooked to your liking.

**8oz Cumbrian Filet Steak** - £46.50

BBQ Finished, Roscoff onion rings, barrel cut, cooked to your liking

## Sides – £6 each

**Chive Butter New Potatoes**

**Smoke Salt triple cooked chips**

**Tarragon Heritage Carrots**

**Brassicas and Blue cheese with toasted almonds**

**Caesar Wedge Salad**

## Sauces – £4.95 each

**Blue Cheese**

**Diane Sauce**

**Beef and Mushroom**

**Peppercorn**



## Desserts

### **Banana, Mango and Coconut** – £12.00

Banana Bread, mango curd, coconut sorbet

### **Chocolate Cremeux** – £12.50

Vanilla ice cream and olive oil

### **Apricot Tarte Tatin** – £14.00

Saffron and Honey Caramel, Lemon Balm, Vanilla Ice Cream

### **Hung Yogurt (Palate Cleanser)** – £8.50

Sea Buckthorn, Sorrel

### **The Oak Cheese Board** – £16.00

Local Made Carr's Water Biscuits



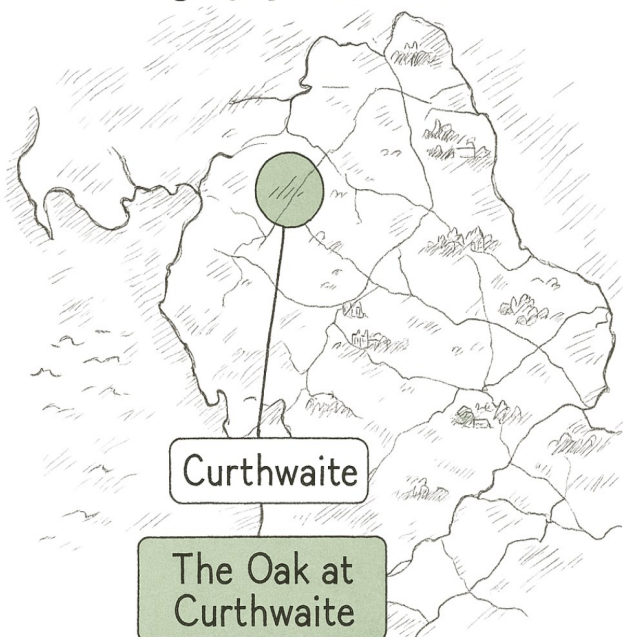
## Taste of The Oak

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  
Not available on a Sunday

## 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.