

THE OAK AT CURTHWAITE.

SUNDAY LUNCH EXPERIENCE

Three Course - Starter, Main, and Dessert 45.00
(excludes steaks, and cheese selection)

Bread

Our all-butter brioche, brown butter (V) 6.50

Starters

Beetroot, lovage, smoked ricotta, fermented fennel tart (V) 12.50
Chicken liver parfait, port jelly, cherry ketchup, crispy chicken skin, brioche 13.50
Mackerel, Ajo Bianco sauce, cucumber and dill (GF) 14.50
Crispy belly pork, soy and honey dressing, kohlrabi and carrot salad 13.50
Curried mussels, almond, coriander, pickled raisin, fennel toast (GF) 14.00
Haggis bon bons, brown sauce (V) 11.50
Gochujang prawns, garlic, tomato, coriander (GF) 12.50

ROASTS *all served with roast potatoes, tarragon butter roasted carrots, cauliflower cheese*

ROAST RUMP OF BEEF, Yorkshire pudding, carrot purée, mash, red wine gravy. 25.50
ROAST PORK BELLY, apple purée, sausage meat stuffing, wholegrain mustard gravy 25.50
Vegetarian Roast on request 23.95
Whole sea bass, scallop and chorizo mousse, dill butter sauce, new potatoes (GF) 25.50

Steaks

10oz Butler steak 24.50
10oz Cumbrian rump 29.50
Hand cut dry aged Cumbrian ribeye 38.50
10oz Fillet steak 41.50
Cauliflower and beetroot steak (V) 21.50
20oz CHATEAUBRIAND (SHARING) 85.50

All with Smoked salt chips, crispy shallot, confit tomato, Café de Paris butter

Make its surf and Turf and add our Tempura Lobster tail 15.50

Sauces Blue Cheese, Beef and Mushroom, Diane, Peppercorn 4.50

