

THE OAK AT CURTHWAITE.

Bread

All butter brioche, brown butter (V)	6.50
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Starters

Pork Pie, cider jelly, pickled walnut, blue cheese	13.50
Haggis bon bons, brown sauce	11.50
Gochujang prawns, garlic, tomato, coriander, fennel bread (GF)	12.50
Heritage tomato tart, feta, basil (V)	12.50
Chicken liver parfait, port jelly, cherry ketchup, crispy chicken skin, brioche	13.50
Haddock Fish Cake, warm tartar sauce, dill and endive salad	13.95
Beef carpaccio, pickled mustard seeds, sauce gribiche, parmesan, croutes (GF)	13.50
Braised ox cheek, celeriac Puree, beef crumb, watercress	13.50

Mains

Oak burger, brioche, bacon, blue cheese, balsamic onions, smoked salt chips	22.50
Duck breast, shallot tart tatin, baby carrots and cherry duck sauce	24.50
Pork belly, Pedro Ximénez, date and apple puree, black pudding croquette, fondant potato	23.50
Baby roast chicken, peas à la Française, tarragon, potato gratin (GF)	23.50
Grilled Sea bass, samphire, brown shrimp, and caper butter sauce, new potatoes (GF)	25.50
Soy and Beetroot Cooked Hen of The Wood Mushroom, celeriac, apple and walnut (V)	23.50
Market Fish of the day	POA



Steaks and Grill

All with Koffmann chips, tempura onion rings, tomato compote, flat mushroom, Café de Paris butter

10oz Butler Steak	24.50
10oz Cumbrian rump	29.50
Hand cut dry aged Cumbrian ribeye	38.50
10oz Fillet steak	41.50
BUTCHERS BLOCK - tandoori lamb chop, Cumberland sausage, haggis bon bon, rump steak, herb crusted half baby chicken, braised beef shin with beef crumb	41.50
20oz CHATEAUBRIAND (for two sharing)	85.00
Add a tempura lobster tail to your steak	15.95

Sauces

Blue Cheese	4.50
Diane	4.50
Beef & Mushroom	4.50
Peppercorn	4.50

Sides

Mini Ceasar salad	6.00
Baked Cheddar cauliflower cheese	6.00
Ratatouille	6.00
Koffmann Chips	6.00

Wine Pairing by Yann

Yann and the team will be more than happy to recommend a wine to go with any dish on the menu

