THE OAK CURTHWAITE

SEASONAL PUB MENU

ALL BUTTER BRIOCHE
Our in house made brioche with roast chicken butter — £6.00

CHARCUTERIE BOARD FOR TWO - Selection of sliced meats, chutney, olives, cheeses with fresh brioche and bread sticks - £24.95

Small Plates

CRISPY PORK BELLY — Apple compote, cider glaze, - £9.95 **GF/DF**

GIN CURED SALMON SASHIMI— Lemon Crème Fraîche, dill, pickled cucumber - **£12.00** **GF/DF**

WILD MUSHROOM & TARRAGON GRATIN - with marmite croutes – **£11.95** V

CHICKEN LIVER PARFAIT - Chutney, pickled apple, candied walnuts, Sourdough – **£13.00** **GF**

CAULIFLOWER SOUP — Chives, chive oil and parmesan and crispy onions – **£9.50** V/GF

MONKFISH TEMPURA - Ponzu dip and shizu mayo **£15.00** **GF/DF**

HERITAGE BEETROOT SALAD — Goat's cheese, pickled walnuts, radicchio **£11.00** **V/GF**

YORKSHIRE PUDDING - Chianti Beef, Horseradish Crème Fraîche, crispy onions **£11.95**

SEABASS BARIGOULE — Panfried seabass with a creamy artichoke Barigoule **£13.95** **GF**

CARPACCIO OF BEEF - Pickled shallots, Ceasar Dressing, rocket, parmesan, croutons **£13.95** **GF**

CIDER GLAZED MUSSELS - Fresh Mussels cooked in cider, leeks, garlic and cream **£12.50** **GF/DF**

CONFIT DUCK - Mango, avocado, coriander, chili and a ponzu dressing **£14.95** **DF/GF**

SEARED RIBEYE TERIYAKI - Avocado, peanuts, chimichurri, crispy onions **£14.95** **GF/DF**

CHICKEN WINGS - In sticky ale, treacle and chilli glaze And crispy onions **£9.95** **GF/DF**

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From The Grill

All Steaks served with Smoked Salt and Paprika hand cut triple cut chips, onion rings, roast garlic and shallot emulsion and confit tomato - all steaks BBQ finished
ALL STEAKS CAN BE DF/GF

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**

Chateaubriand for two – **£85.95**
20oz Chateaubriand, served for two people

Add Paella To Your Steak – Chicken, Chorizo and mixed fish and shellfish - £15.95
Great for sharing between two when having steak

Sauces - £4.75 each

Blue Cheese
Diane Sauce
Beef and Mushroom
Peppercorn

Mixed Grill For One - Lamb chop, Pork loin, Flat Iron steak, Bacon chop Cumberland Sausage, Onion Rings and Triple Cooked Chips - **£31.95** DF/GF

Smoked Bacon Chop - with teriyaki grilled pineapple, fried egg and triple cooked chips **£23.95** GF/DF

Pan fried Glazed Salmon - Black Pasta, Saffron Cream Sauce, Mussels and cockles **£25.95**

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

Desserts – £11.50

Sticky Toffee Pudding - with vanilla ice cream and Miso caramel

Sour Cherry and Apple Crumble - Pistachio ice cream and custard DF

Apple and Honey Crème Brulee - Bay leaf ice cream GF

Tiramisu - coffee, mascarpone, 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.

V = Vegetarian dishes DF = Dairy Free GF = Gluten Free