

The Oak - Monday 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 mousse, chive oil

Pea and Smoked Ham Velouté – £9.50

Wild Garlic, Onion Seed Brioche

Mains

Rump of Beef – £28.00

Hen of the wood mushroom, soy, and celeriac

Butter Roast Monkfish – £29.00

Pickled Grapes, Trout Roe, Sea Herbs, White Wine and Fennel Butter Sauce

Lamb Two Ways Loin & Braised Belly – £29.00

Carrots and Peas, Macadamia Nut Puree, Basil, and Lamb Jus

Braised Daube of Beef – £24.00

Shallots, Carrots, Pancetta, Chives, Parmesan Mash

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 - £45.00

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



Sides – £6 each

Dauphinoise Potatoes

Smoke Salt, Hand Cut Skin on Chips

Brassicas and Blue cheese with toasted almonds

Caesar Wedge Salad

Dishes for two

Our Beef Wellington For Two

Pre order only -£49.50

Served with Mash fine beans and
bacon and a rich beef and red wine
Jus

Chateaubriand for two -£89.50

20oz Chateaubriand, Served with
smoked Salt and Paprika hand cut
skin on chips, roasted balsamic
cherry tomatoes and garlic

Sauces – £4.50 each

Blue Cheese

Diane Sauce

Beef and Mushroom

Peppercorn



Desserts

Banana, Mango and Coconut – £12.00

Banana Bread, mango curd, coconut sorbet

Apricot Tarte Tatin – £14.00

Saffron and Honey Caramel, Lemon Balm, Vanilla Ice Cream

Tiramisu – £12.50

Chocolate, Madaline, Mascarpone and Coffee

Hung Yogurt (Palate Cleanser) – £8.50

Sea Buckthorn, Sorrel

The Oak Cheese Board – £16.00

Local Made Carr's Water Biscuits



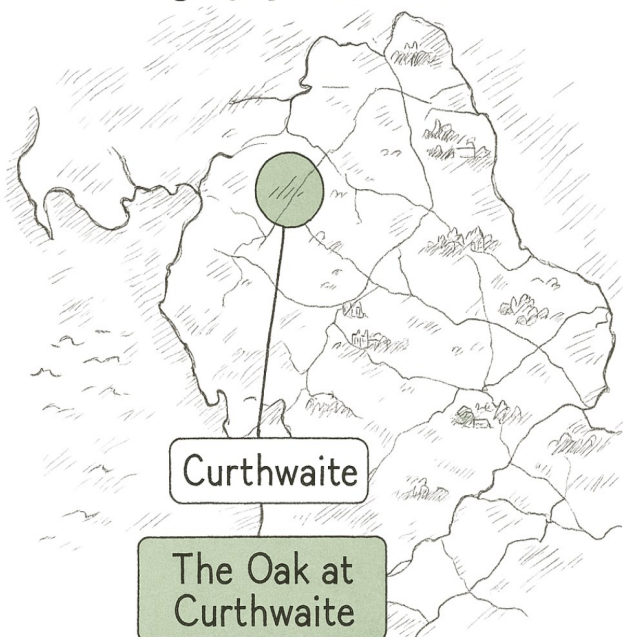
Monday's Taste of The Oak

Our Monday Only Four Course Tasting Menu
£55 per guest | Add 3 lovely wines paired by Jovita + £30.00

(Available for the whole table only)

Vegetarian option is also available on request when booking

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.