



Small Bites

Artisan Breads £4.00
Guernsey butter & sea salt

Pigs in Blankets £6.95
(Dijon Mayo)

Aged Beef Chillli Nachos £7.00 **(G.F)**

Mixed Kalamata Olives £3.25 **(G.F /VE)**

Filberts £1.95
flavoured nuts & crackling

Hot and Firey Chicken Wings £6.50
with sour cream dip

Triple Cooked Fat Chips & Parmesan Truffle £5.50 **(G.F /V/D.F)**

Scampi £7.95 **(D.F.)**

Spring Rolls £6.95 **(V)**

Padron Peppers £6.50 **(G.F/VE)**
sautéed in garlic oil, sea salt & black pepper

Appetisers

A Seasonal Soup Crock £5.50
with artisan bread & Guernsey butter pats

Beef Carpaccio £15.75 **(G.F.O)**
pickled shallot, fresh parmesan shaving
brioche crouton & herb dressing

Confit of Chicken & Spring Vegetable Terrine £9.50 **(G.F.O)**
tarragon emulsion & toasted Guernsey Gâche

Oriental Duck Spring Roll £9.50
ginger, pickled cucumber and spring onion
aromatic roast plum and plum sauce

Fresh Local Oysters **(G.F)**
with pickled sweet red onion
3 Oysters £ 6.00
6 Oysters £ 12.00
12 Oysters £ 24.00

Seared Scallops £11.95 **(G.F)**
creamed kohlrabi puree, Guernsey seaweed butter
& pickled apple

Cured Trout £12.50 **(G.F)**
with torched cucumber, fennel and orange salad
wasabi crème fraiche

Grilled Octopus Salad £11.00 **(G.F/D.F)**
smoked paprika, potato & sweet red onion
with aioli & watercress

Twice Baked Goat's Cheese Souffle £8.95 **(V)**
creamy leek fondant walnut & watercress

Crispy Mushroom Scotch Egg £7.75 **(V)**
with celeriac and apple custard

New Season Asparagus £7.00 **(V/G.F)**
light poached hen's egg, truffle scented hollandaise sauce

Charcuterie Board £18.50

Cured meats, chicken liver parfait, pickles,
cider chutney, cheeses,
French stick and Guernsey butter

Why not add a Glass of House Wine (250ml)
£25.00

Mains

Pork Escalope £18.25
fried thin slice of tender Pork Loin in golden panko
breadcrumbs, topped with a light fried hen's egg, tender
stem broccoli, crispy smoked pancetta
and lemon caper butter

Rosemary Rump of Lamb £18.95 **(G.F.O)**
shoulder of lamb croquette, white onion puree,
ratatouille chutney and mint jus

Glazed Beef Short Rib £18.95 **(G.F.O)**
low 'n' slow, then cooking liquor that is reduced
to become a sticky glaze. Braised carrots,
hispi cabbage

Shin of Beef and Red Wine Ragu Tortellini £19.25
truffle flavoured Guernsey dairy butter
served with a dressed seasonal salad

B.B.Q Glazed Duck Breast £18.75 **(G.F.O)**
creamed celeriac, pickled rhubarb and
toasted almond granola

Baked Guinea Fowl Breast £18.95 **(G.F.O)**
stuffed with sundried tomato and spinach
truffle burrata tortellini herb salsa verde

The Oak Classics

Chicken Cordon Bleu £19.95
stuffed chicken breast with ham and Emmental cheese
coated with crunchy golden panko breadcrumbs
served with creamy mushroom linguini

Chicken & Ham Pie £ 17.95
Flaky buttery pastry with tender chunks of chicken and
ham hock bound in a light roast chicken creamy sauce.
served with sautéed greens

Whole Tail Scampi £15.75
traditionally dipped in a beer batter, thick cut chips,
smashed peas, tartar sauce & charred lemon

Fish & Chips £15.50
traditional battered fillet, smashed peas,
thick cut chips, tartar sauce, pickled onion
& charred lemon

Please always inform your server of any allergies or intolerances before placing your order – whilst we take all care to avoid cross-contamination, we cannot guarantee our food is 100% allergen free



Roasts and Grills

OAK Hamburger & Pepper Cream £15.50
 charred in a beer crystal bun, mayo, horseradish ketchup,
 dill pickle & triple cooked fat chips
 ADD west country cheddar £1.50
 ADD smoked bacon £1.50

All our Steaks are from British/Irish Farms **(G.F.O)**
 21 days aged & grass fed
 served with garlic tomato, padron peppers
 & pont neuf

Fillet of Beef 230g/8oz £31.00
 succulent prime centre cut

Sirloin Steak 285g/10oz £28.50

Cote De Boeuf Rotie 700g/24.5oz
 £49.95 (FOR TWO)

Why not add a ½ grilled Guernsey Lobster to any of
 the above Steaks at £ Market Price

Sauces & Butters £2.00
 Pepper cream, Bordelaise wild mushroom,
 Bearnaise, Maitre D'Hotel, lemon caper & anchovy,
 Café Du Paris, garlic & herb

Salads

Poached Chicken & Farmhouse Ham £17.95 **(G.F.O)**
 herb new potatoes and artisan bread

Baked Nut Crusted Goat's Cheese Crotin £18.00
 glazed figs and prosciutto ham salad, wholegrain mustard
 and honey dressing

Guernsey Crab & Crevette Salad £ 23.00 **(G.F/D.F)**
 with little gem lettuce & avocado
 classic marie rose served with herb new potatoes

Seasonal Asparagus & Poached Egg Salad £15.75 **(V)**
 spring mixed leaves, cherry tomato & sweet red onion with
 truffle honey mustard dressing

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V - Vegetarian / VE - Vegan / G.F. – Gluten Free / D.F – Dairy Free / G.F.O – Gluten Free Option

Seafood

Grilled Catch of the Day Niçoise **(G.F/D.F)**
 £Market Price

A warm salad of haricot vert, olives, heirloom tomatoes,
 new potatoes, boiled egg & anchovies, dressed in olive oil,
 lemon juice, red wine vinegar & Dijon mustard

Baked Whole Plaice £21.00 **(G.F)**
 with citrus harissa butter, herb new potatoes

Baked Sea Bass Fillet £18.25 **(G.F.O)**
 with confit leeks broad bean and yuzu creamed
 crispy gnocchi

Lemon and Ginger Pollack Fish Goujons £18.00
 served with basket of sea salt sweet potato fries
 & curried lime mayonnaise

Fillet of Hake £18.75 **(G.F.O)**
 with pea velouté, shallot and pea dill crushed jersey royals
 chervil oil

Guernsey Crab and Cheddar Cheese
 Red Pepper Tart £ 19.25
 sweetcorn and red onion salsa, catalan romesco sauce with
 dressed cherry tomato and avruga leaves salad

Fruits De Mer £62.00 **(G.F.O)**
 for 2 to share and including whole Guernsey chancre crab,
 oysters, mussels, crevettes & shell on prawns with
 pickled shallots and cocktail sauce. Served with crusty
 baguette and dressed seasonal salad
 (24 hours' notice required)

Posh Fish & Chips (Lobster) £ Market Price **(G.F)**
 grilled with garlic butter
 served with truffle parmesan chips

Accessories

Heirloom Tomato, Basil, Gem Salad
 & House Dressing £4.75 **(G.F/VE)**

Truffle & Parmesan Triple **(G.F/V)**
 Cooked Fat Chips £4.95

Creamy Mash Potato £3.95 **(V/G.F.)**

Green Leaf Salad, Red Wine Vinegar
 & Dijon Dressing £4.75 **(G.F/VE)**

Green Beans, Roasted Almond Flakes £3.50 **(G.F/VE)**

Triple Cooked Fat Chips £3.90 **(G.F/VE)**

Herb New Potatoes £3.50 **(G.F/VE)**

Sweet Potato Fries, Guernsey **(G.F/VE)**
 Seaweed Salt £3.65

Braised Carrots £3.50 **(G.F/VE)**

Creamy Spinach £3.50 **(G.F/V)**

Steamed Tender Stem Broccoli £4.75 **(G.F/VE)**