



Small Bites

Artisan Bread (GFO) £4.50

served warm with Guernsey butter & sea salt

Pigs in Blankets £8.95

crispy bacon-wrapped sausages with Dijon mayonnaise

Aged Beef Chilli Nachos (GF) £10.95

nachos served with slow-cooked chilli beef

Zucchini Fries (tempura batter) (DF/V) £6.20

lemon, basil and garlic mayo

Oriental Style Chicken Wings (GF) £7.50

plum and citrus glaze, spring onion, sesame seeds and lemon dressing

Scampi (DF/GF) £9.75

crisp golden whole-tail scampi with tartar dip and lemon

Spring Rolls (V) £7.25

light and crispy, filled with seasoned vegetables and served with a hot & sweet dipping sauce

Appetisers

A Seasonal Soup Crock (GFO) £6.25

Chef's daily soup made with fresh, local ingredients served with artisan bread and Guernsey butter

Tiger Prawn Schnitzel (D.F) £9.70

crispy golden crumbed tiger prawn with Thai spiced aromatic coconut milk, Asian slaw and satay puree

Rabbit and Leek Turnover £8.75

rabbit and leek ragout with flat parsley and Dijon mustard encased in puff pastry served with piccalilli and watercress

Ham Hock and Parsley Terrine (GFO/DF) £9.75

pressed tender ham hock with English mustard and flat parsley. with aromatic cider apple chutney and toasted brioche slice

Walnut Crusted Goats Cheese Bon Bon (GF) £11.10

molasses baked figs, arugula salad and aged balsamic reduction

Wild Mushroom Crostini (GFO/V/DFO) £10.00

sautéed wild mushrooms with garlic and fresh herbs finished with crème fraîche served on toasted rosemary focaccia bread

Moules Au Cidre (GFO) £13.55

steamed mussels with shallot, parsley and cider finished with creme fraîche served with crusty baguette

Charcuterie Board £24.50

A generous selection of cured meats, chicken liver parfait, pickles, cheeses, cider chutney, French stick, and Guernsey butter.

Why not add a Glass of House Wine (250ml)
£9.50

The Oak Classics

OAK Hamburger & Pepper Cream £18.75

chargrilled beef patty in a beer crystal bun with mayonnaise, horseradish ketchup, dill pickle, and hand-cut chips

Add west country cheddar £2.00

Add smoked bacon £2.00

Game Pie £17.95

slow cooked venison, pheasant, pork shoulder, pigeon breast and autumn vegetables in a flaky short pastry, stilton pomme puree and sautéed winter greens, rich red wine sauce

Whole Tail Scampi (DF/GFO) £16.75

lightly battered whole-tail scampi with hand-cut chips, smashed peas, tartar sauce and charred lemon

Mains

Braised Pork Belly (GF/DF) £18.95

with a sweet potato puree, spiced apricots and served with an apple, radish & coriander slaw

Venison £18.95

roast loin of venison with pumpkin seed crust served with celeriac puree and caramelised onion & mushroom strudel

Roast Half Chicken (GF) £17.00

served with rosti potato and crispy smoked pancetta, Dijonnaise sauce and sage chestnut mushroom

Salads

Classique Caesar (GFO/DFO) £13.75

romaine lettuce, sourdough croutons, parmigiano shavings tossed in a classic anchovy, garlic, Dijon mustard and lemon dressing

Add bacon lardons £4.00

Add roasted chicken breast £5.75

Add pil pil prawns £8.50

Roast Butternut Squash & Feta Cheese Salad

(VE.GF.DF) £15.05

with pomegranate and walnut, lemon and maple syrup dressing

Korean Style Sesame Octopus Salad (GF.DF) £15.75

with fennel, pak choi, pickled cucumber and radish, yuzu sour cream and chilli ginger soya glaze



Grills

All our steaks are sourced from British and Irish farms — 21-day aged and grass-fed. served with garlic tomato, sautéed mushrooms, and hand-cut chips. (G.F.O/D.F. O)

Fillet of Beef 230g/8oz (DFO) £33.00
prime centre-cut fillet, tender and full of flavour

Sirloin Steak 285g/10oz (DFO) £28.50
a classic cut, juicy and perfectly chargrilled

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

Chicken Espetada (DF) £23.50
boneless thighs marinated in hot & smoky BBQ glaze with jalapeno, bell peppers & red onion served with garlic & rosemary flat bread, Mediterranean salad

Sauces & Butters £3.50
Pepper cream, Bordelaise wild mushroom, Bearnaise, lemon caper & anchovy, garlic & herb

Seafood

Grilled Catch of the Day (G.F) £Market Price
freshly grilled fish of the day served with pea velouté, crushed new potatoes, dill & pea with chervil oil

Fish & Chips (DF/GFO) £19.75
traditional battered fillet with hand-cut chips, smashed peas, tartar sauce, pickled onion and charred lemon

Plaice and Crab Paupiette (GF) £26.50
stuffed roulade of plaice fillet with a crab meat mousseline served with sea asparagus, haricot verte, sautéed potato and chive beurre blanc

Pan Roasted Fillet of Hake (GF) £19.40
served with fennel and leek confit, Rocquette cider mussel broth

Oven Baked Seafood Tray (GF) £20.95
octopus, fresh mussel and shell-on king prawn with smoked paprika and garlic butter finished with chilli and fresh coriander served with triple cooked chips and piri piri sauce

Fruits De Mer (GFO) £85.00

for 2 to share a grand seafood platter featuring Guernsey chancre crab, oysters, mussels, crevettes and shell-on prawns. Served with pickled shallots, cocktail sauce, crusty baguette, and dressed seasonal salad (24 hours' notice required)

Accessories

Fresh Mixed Salad & House Dressing (GF/VE) £4.75
a crisp seasonal salad tossed with our house vinaigrette

Truffle & Parmesan Triple-Cooked Chips £7.95
golden chips finished with truffle oil and Parmesan

Pomme Puree (V) £5.25
ultra smooth with lashings of Guernsey butter

Green Beans with Roasted Almond Flakes (GF/VE) £5.75
lightly steamed green beans topped with toasted almonds.

Triple-Cooked Fat Chips (VE) £5.25
perfectly crisp and fluffy, seasoned with sea salt

Herb New Potatoes (GF/V) £4.75
steamed new potatoes tossed with herbs and butter

Sweet Potato Fries with Guernsey Seaweed Salt £5.75
crispy sweet potato fries dusted with Guernsey seaweed salt

Braised Carrots (GF / V) £4.75
tender carrots braised in butter and herbs

Sautéed Spinach (VE) £4.75
olive oil, garlic & lemon juice

Steamed Tender Stem Broccoli (VE) £6.25
fresh, lightly steamed broccoli with a touch of sea salt

V - Vegetarian / VE - Vegan / GF – Gluten Free /
DF – Dairy Free / GFO – Gluten Free Option /
DFO – Dairy Free Option

Please inform your server of any allergies or dietary requirements before ordering.
Our kitchen handles all major allergens; while every care is taken, we cannot guarantee dishes are completely free from traces.