



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	
Pan Roasted Scallops (GF)	£14.25
crispy pork belly, mint pea puree, apple fennel slaw, lemon dressing	
Smoked Ham & Mozzarella Croquette	£6.95
golden-fried croquette filled with smoked ham and mozzarella, served with sweet apple and chilli jam	
Charred Squid	£11.50
smoky chorizo & bean cassoulet charred lemon	
Beef Carpaccio (GF/DFO)	£14.00
paper thin slices of Irish fillet, parmesan shavings, capers, arugula & red onion	
Homemade Oriental Vegetable Spring Roll (V)	£9.50
crispy pastry filled with seasoned vegetables, served with pickled ginger, mooli radish, cucumber, and chilli-pineapple relish	

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
Ham Hock, Braised Apple & Leek Pie	£15.95
bound in a cream mustard velouté served with a Rocquettes cider reduction, braised savoy cabbage	
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	
Beef Feather Blade (GF)	£19.25
an overnight braise in red wine & thyme flavoured beef stock, pearl onions, oyster mushrooms and tarragon gremolata served with pomme puree	
Roast Chicken Supreme (GF)	£24.75
porcini mushroom and pea risotto, mushroom cream, porcini dust and parmesan shavings	

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
Green (GF/DFO/V)	£16.25
avocado, cucumber, green apple, fennel & celery tossed in a wholegrain mustard dressing, finished with Padano and microgreens	

Poached Salmon, Chicory & Rocket (GF)	£20.50
fresh poached salmon with chicory and rocket, dressed with capers, red onion, and lemon-dill Greek yoghurt	

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.



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) £31.00
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 & smokey 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

Baked Whole Plaice (GF) £21.00
delicate whole plaice baked with citrus harissa butter and served with herb new potatoes

Crab Linguini, Lemon & Micro Herbs £23.50
sweet crab meat in a white wine and shellfish cream sauce, fresh lemon, chives and micro herbs

Pan Fried Seabass and Pil Pil Prawns (GF/DF) £23.95
garlic, chilli, smoked paprika and virgin olive oil, pak choi & new potatoes

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

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