



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
pickled shallot, fresh parmesan shaving
brioche crouton & herb dressing

Confit of Chicken & Spring Vegetable Terrine £9.50
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 £15.95 **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
shoulder of lamb croquette, white onion puree,
ratatouille chutney and mint jus

Glazed Beef Short Rib £18.95
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
creamed celeriac, pickled rhubarb and
toasted almond granola

Baked Guinea Fowl Breast £18.95 **G.F**
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 – we are happy to
accommodate where possible.**



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
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
herb new potatoes and artisan bread

Baked Nut Crusted Goat's Cheese Crostin £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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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**
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**
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
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 Cooked Fat Chips £4.95 **G.F/V**

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 Seaweed Salt £3.65 **G.F/VE**

Braised Carrots £3.50 **G.F/VE**

Creamy Spinach £3.50 **G.F/V**

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

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