



Small Bites

- Artisan Breads £4.00
Guernsey Butter & Sea Salt
- Pigs in Blankets £6.95
(Dijon Mayo)
- Aged beef chilli nachos £7.00
- Mixed Kalamata Olives £3.25
- Bar Mix £1.95
- Hand Cut Chips & Parmesan Truffle £4.95
- Scampi £7.95
- Spring Rolls £6.95
- Padron Peppers £6.50
sautéed in garlic oil, sea salt & black pepper

Appetisers

- A Seasonal Soup Crock £5.50
with artisan bread & Guernsey butter pats
- Brandy Chicken Liver Parfait £7.00
homemade chefs aromatic spiced mixed fruit
chutney and toasted brioche slice
- Potted Beef & Smoked Bacon £7.50
a smooth pate served with Yorkshire
pudding & onion gravy
- Smoked Paprika Chorizo Scotch Eggs £6.20
picante ketchup
- Pink Grapefruit Gin Cured Salmon £11.00
buttermilk blinis, crème fraiche, maple syrup
dressing, crushed juniper berries
- Prawn Cocktail £9.75
gem lettuce, celery, salt & black pepper
croutons, bloody rose sauce
- Seared Scallops £11.25
seared fresh Guernsey scallops with pea puree,
black pudding and crispy smoked pancetta
- Chilli Pineapple Glazed Charred Octopus £8.25
smoked chorizo and roast red pepper risotto
dressed with mustard rouille and pea shoots
- (ve) Greek Style Charred Asparagus £7.50
dressed with vegan feta cheese compressed
cucumber, oregano marinated black olive
and sweet red onion

Mains

- Crispy Confit of Duck £16.25
with white haricot and chorizo cassoulet,
crispy potato straw
- Fricassée de Poulet à La Moutarde £16.50
a hearty French stew consisting of chicken pieces,
white wine, mushrooms, smoked bacon finished
with Guernsey cream and Dijon mustard. Served
with charred leeks, crushed new potatoes
- Duo of Pork £ 18.50
crispy pork belly & braised cheek in thyme scented
cider with soused cabbage & apricot emulsion
- Lamb Shoulder £17.00
celeriac puree, warm minted English pea, broad
beans & blueberry salad & rosemary lamb jus
- Glazed Beef Short Rib £17.50
low 'n' slow, then cooking liquor that is reduced to
become a sticky glaze. Braised carrots, hispi
cabbage and a fondant potato
- Pan Seared Calves Liver £17.25
with champ potato and an onion ragout with oven
dry smoked pancetta

The Oak Classics

- Whole Tail Scampi £14.75
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
- Chicken Holstein £17.50
coated in a panko crumb topped with fried egg,
lemon, caper & anchovy butter served with
sauteed new potatoes
- Ham & Chicken Pie £ 14.95
Flaky buttery pastry with tender chunks of chicken
& ham hock bound in a light creamy sauce, fresh
herbs. Served with pomme puree

Charcuterie Board £17.50

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



Roasts and Grills

Surf & Turf £34.00

Chargrilled fillet steak mignon
with gratin of macadamia giant prawn avocado &
sundried tomato with mac & cheese

Oak Hamburger & Pepper Cream £15.50

Charred in a pain aux rustic bun, mayo,
horseradish ketchup, dill pickle & hand cut 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 & triple
cooked pont neuf

Fillet of Beef 230g/8oz £28.50

succulent prime centre cut

Sirloin Steak 285g/10oz £25.00

Cote De Boeuf Rotie 700g/24.5oz
£45.00 (FOR TWO)

Sauces & Butters £2.00

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

Salads

Guernsey Crab & Atlantic Prawn Salad £18.95
with roast pepper and lemon mayonnaise, dressed
rocket leaves

Baked Nut Crusted Goat's Cheese Crotin £15.50
glazed figs and prosciutto ham salad, wholegrain
mustard and honey dressing

Poached Chicken & Farmhouse Ham £14.95
herbed new potatoes and artisan bread

(ve) Greek Style Charred Asparagus £15.95
dressed with vegan feta cheese, compressed
cucumber, oregano marinated black olive
and sweet red onion

Seafood

Grilled Catch of the Day Niçoise

£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 Hazelnut Crusted Fillet of Brill £17.75

with a light smooth curried sweetcorn velouté &
charred cauliflower

Crab Linguine £17.00

Hand Picked fresh Guernsey chancre crab white
meat. Tossed with fresh chilli coriander linguini
pasta in an extra virgin olive oil

Roast Fillet of Cod £17.25

confit basil tomato, citrus olive tapenade, crispy
peppered calamari fritter & bok choy

Accessories

Heirloom Tomato, Basil, Gem Salad
& House Dressing £4.50

Truffle & Parmesan Chips £3.75

Green Leaf Salad Red Wine Vinegar
& Dijon Dressing £4.50

Green Beans, Roasted Almond Flakes £3

Hand Cut Chips £3.20

Herb New Potatoes £3

Sweet Potato Fries Guernsey Seaweed Salt £3.20

Braised Carrots £3

Soused white Cabbage £3.50