



## 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

Fruits De Mer £58.00

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)

## 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

Please always inform your server of any allergies or intolerances before placing your order not all ingredients  
are listed on the menu & we cannot guarantee the total absence of allergies