



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

Hot and Firey Chicken Wings £ 6.50
with sour cream dip

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

Ham Hock and Smoked Chicken Terrine £7.25
homemade piccalilli and grilled sourdough

Oriental Duck Spring Roll £ 9.50
ginger pickled cucumber and spring onion aromatic roast
plum and plum sauce

Smoked Paprika Chorizo Scotch Eggs £7.50
picante ketchup

Fresh Sark Oysters
with pickled sweet red onion
3 Oysters £ 6.00
6 Oysters £ 12.00
12 Oysters £ 24.00

Duo of Smoked Salmon Savarin £12.50
with beetroot and red onion salsa
dressed watercress and citrus creme fraiche

Crab Cocktail £14.95
crispy gem lettuce, salt & black pepper
croutons, lemon cocktail sauce

Seared Sea Scallops £12.95
with Kale and lemon risotto
served with parmesan tuille

Octopus Carpaccio £11.00
pickled sea asparagus and potato salad
dressed with zesty roasted pepper romesco sauce

Grilled Asparagus £7.75
with a light poached Castel Farm Egg glazed with
hollandaise sauce

Charcuterie Board £18.50

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

Mains

Crispy Confit of Duck £16.75
with white haricot and chorizo cassoulet,
crispy potato straw

Smoked Mozzarella
Stuffed Chicken Breast £16.25
wrapped in crispy smoked pancetta with fresh basil,
set on a slow cooked tomato risotto

Honey Glazed Tenderloin of Pork £16.50
served with timbale of egg fried rice, lemon dressed tender
stem broccoli and satay sauce

Lamb Shoulder £17.95
with a smooth roast celeriac puree and honey glazed
rosemary apricot

Glazed Beef Short Rib £17.95
low 'n' slow, then cooking liquor that is reduced
to become a sticky glaze. Braised carrots,
hispi cabbage and a fondant potato

The Oak Classics

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

Mie Goreng Chicken £15.75
stir fried crunchy vegetable and bean sprout
with oyster egg noodles, light fried hen's egg
served with jumbo coriander chicken spring roll

Chicken, Leek & Ham Pie £15.75
Flaky buttery pastry with tender chunks of chicken & ham
hock bound in a light roast chicken creamy sauce,
fresh herbs. served with pomme puree



Roasts and Grills

Oak Hamburger & Pepper Cream £15.50
charred in a beer crystal 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 £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 £14.00

Sauces & Butters £2.00
Pepper cream, Bordelaise wild mushroom,
Bearnaise, Maitre D'Hotel, lemon caper & anchovy,
Café Du Paris, garlic & herb

Salads

Chilled Half Lobster £23.00
with duo of marie rose & lemon mayo dips
served with crusty bread and Guernsey butter pats
with herb new potatoes

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

Poached Chicken & Farmhouse Ham £15.95
herb new potatoes and artisan bread

(ve) Jerk Cauliflower £15.00
with orzo and green beans topped with raisins and roasted
peanut served with mango salsa

Crevette & Hand-Picked Guernsey Crab Meat £23.00
With charred lemon and citrus red pepper emulsion

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

Whole Plaice £ 21.00
with a warm salad of spring pea and broad bean,
served with Guernsey Seaweed and olive butter &
watercress

Pan Fried Fillet of Sea Bass £ 18.00
With roast fennel steamed clams, butter cream sauce and
sea asparagus

Baked Parmesan & Lemon Crusted
Fillet of Hake £18.75
with a light broad bean chorizo and Greek marinated black
olive broth

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)

Half Lobster different ways:
Posh Fish & Chips £23.25
grilled with garlic butter served with truffle parmesan chips
Thermidor £23.75
Baked lobster in its own shell with tomato mustard and
brandy cream sauce glazed with gruyere cheese
served with saffron shrimp rice

Accessories

Heirloom Tomato, Basil, Gem Salad
& House Dressing £4.75

Truffle & Parmesan Chips £3.95

Green Leaf Salad, Red Wine Vinegar
& Dijon Dressing £4.75

Green Beans, Roasted Almond Flakes £3.50

Hand Cut Chips £3.50

Herb New Potatoes £3.50

Sweet Potato Fries Guernsey Seaweed Salt £3.65

Braised Carrots £3.50

Creamy Spinach £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