



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

Filberts £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 Terrine £9.50
homemade piccalilli and grilled sourdough

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

Port Chicken Liver Parfait £7.25
homemade aromatic red onion marmalade
and toasted French baguette

Crispy Mushroom Scotch Egg £7.75
with celeriac and apple custard

(v) Ricotta and Spinach Tortellini £8.25
wilted spinach, mild garlic and herb butter

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

Crevettes and Atlantic Prawn Cocktail £14.95
crispy gem lettuce, salt & black pepper
croutons, bloody marie cocktail sauce

Steamed Mussels £10.75
creamy cider, leek and chorizo
served with crusty baguette

Tempura Soft Shell Crab £14.95
lemon, chive potato salad & gribiche sauce

Charcuterie Board £18.50
Cured meats, chicken liver parfait, pickles,
cider chutney, cheeses,
French stick and Guernsey butter

Mains

Duo of Pork £17.95
crispy pork belly and braised pork cheeks, boudin noir and
potato millefeuille, wholegrain mustard sultana ragu

Herb Crusted Medallion of Venison £19.75
with smooth parsnip puree, sautéed curly kale,
blackberry compote

Seared Lambs Liver £17.55
served with champ potatoes, crispy smoked pancetta,
thyme port onion sauce

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 Beef and Red Wine Ragu Tortellini £19.25
truffle flavoured Guernsey dairy butter
served with a dressed seasonal salad

Duck A L'Orange £19.25
roast beetroot puree and butter fondant sweet potato
with bigarade sauce

Classic Coq Au Vin £17.75
slow cooked chicken joints with silver skin baby onions,
smoked pancetta in thyme red wine claret

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

OAK Cottage Pie £16.75
made with beef ragu topped with crispy cheesy mash potato
served with butter carrot and peas

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



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 £ 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 Crotin £18.00
glazed figs and prosciutto ham salad, wholegrain mustard
and honey dressing

Smoked Salmon and Atlantic Prawn £21.00
with classic bloody marie rose sauce

(v) Grilled Halloumi Caesar £17.00
crispy little gem, herb croutons
fresh parmesan shavings and vegetarian Caesar dressing

(ve) Jerk Cauliflower £17.25
with orzo and green beans topped with raisins and roasted
peanut served with mango salsa

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

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 Whole Plaice £21.00
with citrus harissa butter herb new potatoes

Ginger Honey Scottish Salmon Fillet £18.25
lemon and chive risotto
sautéed pak choi, chilli pineapple relish

Crispy Cod £19.00
baked fillet of cod wrapped in smoked pancetta,
curried mussels and white haricot stew
topped with crunchy shoestring potato

Fish and Seafood Thermidor £18.75
in mustard tomato brandy cream sauce
glazed with Guernsey cheddar
served with creamy mash potato

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 £ Market Price
grilled with garlic butter
served with truffle parmesan chips

Accessories

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

Truffle & Parmesan Chips £3.95

Creamy Mash Potato £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

Braised Aromatic Red Cabbage £ 3.65