

# Sunday Brunch - SAMPLE

## Cocktails & Aperitif

Castelnaud Brut Champagne  
150ml £11.50

Hattingley Classic Reserve English Sparkling  
150ml £10.50

Ponte Prosecco, Extras Dry  
150ml £6.30

Peach Bellini £7.20  
stirred down with Prosecco

Pomegranate Bucks Fizz £ 4.50

White Rabbit £12.75  
Gin/Amaretto/Lemon Curd/Vanilla Paste/Double Cream

Sweet Seduction £10.50  
Absolut Raspberry/Pineapple, Cranberry & Lime Juice

Virgin Strawberry Daquiri £6.00  
Strawberries/Lemonade/Lime Juice

Espresso Martini £10.00  
Channel Island Vanilla /Kahlua Coffee Liqueur/ Espresso

## Small Bites

Artisan Breads £4.00  
Guernsey Butter & Sea Salt

Pigs in Blankets £6.95  
(Dijon Mayo)

Aged Beef Chilli Nachos £7.00 (G.F)

Mixed Kalamata Olives £3.25 (G.F /VE)

French Rosemary & Sea Salt Almonds £1.95

Hot and Firey Chicken Wings £ 6.50  
with sour cream dip

Spring Rolls £6.95 (V)

Padron Peppers £6.50 (G.F/VE)  
sautéed in garlic oil, sea salt & black pepper

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

## Appetisers

A Seasonal Soup Crock £5.50  
with artisan bread & Guernsey butter pats

Yorkshire Pudding £ 6.95  
Pigs in blankets & gravy  
Horseradish cream

Confit of Chicken & Spring Vegetable Terrine £9.50 (G.F.O)  
tarragon emulsion & toasted Guernsey Gâche

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

Crispy Mushroom Scotch Egg £7.75 (V)  
with celeriac and apple custard

Cured Trout £12.50 (G.F)  
with torched cucumber, fennel and orange salad,  
wasabi crème fraiche

## Main

Baked Guinea Fowl Breast £18.95 (G.F.O)  
stuffed with sundried tomato and spinach truffle burrata,  
tortellini, herb salsa verde

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 & lemon caper butter

Shin of Beef & Red Wine Ragu Tortellini £19.25  
truffle flavoured Guernsey Dairy butter served with a  
dressed seasonal salad

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

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

**Please always inform your server of any allergies or intolerances before placing your order – whilst we  
take all care to avoid cross-contamination, we cannot guarantee our food is 100% allergen free**

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

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

Sirloin Steak 285g/10oz £28.50 (G.F.O)  
from British/Irish Farms 21 days aged & grass fed  
served with garlic tomato, padron peppers & pont neuf

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

Guernsey Crab & Crevette Salad £23.00 (G.F/D.F)  
with little gem lettuce & avocado, classic marie rose served  
with herb new potatoes

Baked Nut Crusted Goat's Cheese Crostin Salad £18.00  
glazed figs and prosciutto ham salad, wholegrain mustard  
and honey dressing

Poached Chicken & Farmhouse Ham Salad £17.95 (G.F.O)  
herbed new potatoes and artisan bread

Baked Whole Plaice £21.00 (G.F)  
with citrus harissa butter herb new potatoes

Lemon & Ginger Pollack Fish Goujons £18.00  
served with basket of sea salt sweet potato fries & curried  
lime mayonnaise

## Accessories

Heirloom Tomato, Basil, Gem Salad & House Dressing £4.75 (G.F/VE)

Truffle & Parmesan Triple Cooked Fat Chips £4.95 (G.F/V)

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)

Fruits De Mer £62.0 (G.F.O)

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)

## Eggs & Pancakes

Eggs Benedict £13.95

Pulled roasted ham on toasted muffins, two  
poached hen's eggs, hollandaise sauce & pea  
shoots (or can be served Florentine  
with wilted spinach instead of ham)  
served with thick cut chips & summer salad

Eggs Royale £15.95

Oak smoked salmon, two poached hen's eggs,  
toasted English muffins, hollandaise sauce  
served with thick cut chips & summer salad

Butter Milk Pancakes £ 10.95

Stacked four high, lemon flavoured Greek  
yoghurt summer fruit, warm red berry sauce

## Oak Roast

A British Institution. Meals were traditionally roasted in front of a  
fire on a Sunday, dating back to the reign of King Henry VII. Since  
the 15th Century the Royal Bodyguard have been known as  
"BEEFEATERS" because of their love of eating Roast Beef. In the  
18th Century the French started calling Englishmen "ROSBIFS".  
Therefore, it is only fitting that "ROSBIF" is the centrepiece of the  
Perfect Sunday Lunch in the Oak Bar & Bistro

## Oak Sunday Roast

**Dry aged Sirloin of Beef £17.95(G.F.O)**  
caramelised onion gravy & horseradish cream

**2<sup>nd</sup> Roast- changes weekly**

**Roasted Catch of the Day £Market Price (G.F)**

Please ask your server  
(cooked paupiette)

**Homemade Nut Roast £11.75(v)**  
with Roast Vegetable Gravy

**All served with Yorkshire pudding, roasted &  
parsley new potatoes, seasonal vegetables  
and condiments**