Small Bites

Artisan Bread (G.F.O) **£4.00**
served warm with Guernsey butter & sea salt

Pigs in Blankets **£6.95**
crispy bacon-wrapped sausages with Dijon mayonnaise

Aged Beef Chilli Nachos (G.F) **£7.00**
nachos served with slow-cooked chilli beef

Mixed Kalamata Olives (G.F/VE) **£3.25**
marinated in herbs, citrus, and extra virgin olive oil

Filberts **£1.95**
flavoured nuts and pork crackling
— perfect for sharing

Hot and Firey Chicken Wings (G.F) **£6.50**
crisp wings tossed in a spicy glaze,
served with cooling sour cream dip

Parmesan & Truffle Triple Cooked Fat Chips (G.F.O/V) **£5.50**
golden chips finished with truffle oil and grated Parmesan

Scampi (D.F) **£7.95**
crisp golden whole-tail scampi with tartar dip and lemon

Spring Rolls (V) **£6.95**
light and crispy, filled with seasoned vegetables
and served with a plum sauce

Appetisers

A Seasonal Soup Crock (G.F.O) **£5.50**
Chef's daily soup made with fresh, local ingredients
served with artisan bread and Guernsey butter

Brandy Chicken Liver Parfait (G.F.O) **£7.25**
smooth, rich parfait with Cumberland sauce
and toasted sourdough

Smoked Ham & Mozzarella Croquette **£6.95**
golden-fried croquette filled with smoked ham
and mozzarella, served with sweet apple and chilli jam

Moules Mariniere (G.F.O) **£13.95**
rope-grown British mussels steamed in white wine,
shallots, garlic, and cream served with a crusty baguette

Twice Baked Goat's Cheese Souffle (V) **£8.95**
light and airy with creamy leek fondant,
toasted walnuts and peppery watercress

Crispy Mushroom Scotch Egg (V) **£7.75**
a vegetarian twist on a classic — mushroom
and herb filling wrapped in a crisp golden crumb,
served with celeriac and apple custard

Homemade Oriental Vegetable Spring Roll (V) **£7.50**
crispy pastry filled with seasoned vegetables, served with
pickled ginger, mooli radish, cucumber, and chilli-pineapple
relish

Charcuterie Board **£18.50**
A generous selection of cured meats,
chicken liver parfait, pickles, cheeses, cider
chutney, French stick, and Guernsey butter.

Why not add a Glass of House Wine (250ml)
£25.00

The Oak Classics

Chicken Cordon Bleu **£19.95**
tender chicken breast filled with ham and
Emmental cheese, coated in crisp golden panko
breadcrumbs and served with creamy mushroom linguine

Beef and Guinness Pie **£15.95**
slow-cooked beef and vegetables in a rich
Guinness gravy, topped with flaky golden pastry
served with cheesy champ potato

Whole Tail Scampi (D.F) **£15.75**
lightly battered whole-tail scampi with hand-cut chips,
smashed peas, tartar sauce, and charred lemon

Fish & Chips (D.F) **£16.95**
traditional battered fillet with hand-cut chips,
smashed peas, tartar sauce, pickled onion,
and charred lemon

Mains

Pork Escalope A la Normande (G.F) **£15.95**
braised red cabbage, creamy calvados and cider mushroom
and apple sauce, served with dehydrated apple

Lamb Shank (G.F) **£21.95**
slow-cooked lamb shank in red wine and rosemary,
served with champ potato and roasted root vegetables

Glazed Beef Short Rib (G.F.O) **£18.95**
beef short rib, braised low and slow, finished in
its reduced cooking liquor for a sticky glaze.
served with braised carrots and hispi cabbage

Baked Medallion of Venison (D.F) **£18.50**
roasted venison medallions in a rosemary and
walnut crust and poached pear with parsnip puree,
tender stem broccoli & classic Bordelaise sauce
(served Medium Rare)

Pan Fried Pheasant Breast (G.F) **£17.95**
succulent pheasant rolled in crispy pancetta with buttermilk
parsnip purée, sautéed kale and apple cider reduction

Please inform your server of any allergies or dietary requirements before ordering. Our kitchen handles all major allergens; while every care is taken, we cannot guarantee dishes are completely free from traces.

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

Roasts and Grills

All our steaks are sourced from British and Irish farms — 21-day aged and grass-fed.
served with garlic tomato, sautéed mushrooms, and hand-cut chips. (G.F.O/D.F.O)

Fillet of Beef 230g/8oz **£31.00**
prime centre-cut fillet, tender and full of flavour

Sirloin Steak 285g/10oz **£28.50**
a classic cut, juicy and perfectly chargrilled

Chateaubriand 500g/17.6oz **£54.00**
an indulgent cut for two, served with herb garlic butter (allow extra time)

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, lemon caper & anchovy, garlic & herb

OAK Hamburger & Pepper Cream **£15.50**
chargrilled beef patty in a beer crystal bun with mayonnaise, horseradish ketchup, dill pickle, and hand-cut chips
Add west country cheddar £1.50
Add smoked bacon £1.50

Seafood

Grilled Catch of the Day (G.F) **£Market Price**
freshly grilled fish of the day served with pea velouté, shallot and pea dill crushed jersey royals with chervil oil

Baked Whole Plaice (G.F) **£21.00**
delicate whole plaice baked with citrus harissa butter and served with herb new potatoes

Roast Cod Mouclade (G.F) **£22.50**
oven-roasted fillet of cod in a curried shallot and white wine cream sauce, with roasted fennel

Saffron Seafood Risotto (G.F) **£23.50**
a rich arborio risotto slow cooked in saffron seafood broth with prawns, calamari, and smoked salmon. Finished with mushrooms, cherry tomatoes, red peppers, and fresh Parmesan

Fruits De Mer (G.F.O) **£62.00**
for 2 to share a grand seafood platter featuring Guernsey chancre crab, oysters, mussels, crevettes, and shell-on prawns. Served with pickled shallots, cocktail sauce, crusty baguette, and dressed seasonal salad (24 hours' notice required)

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Salads

Poached Chicken & Farmhouse Ham (G.F.O) £17.95
tender poached chicken and farmhouse ham, served with crisp seasonal leaves and artisan bread

Baked Nut Crusted Goat's Cheese Crotin £18.00
warm goat's cheese coated in a toasted nut crust, served with glazed figs, prosciutto, and a wholegrain mustard and honey dressing

Poached Salmon, Chicory & Rocket (G.F) £20.50
fresh poached salmon with chicory and rocket, dressed with capers, red onion, and lemon–dill Greek yoghurt

Grilled Vegan Halloumi & Avocado (VE) £18.00
grilled vegan halloumi and avocado with pomegranate pearl couscous tabbouleh and little gem lettuce

Accessories

Fresh Mixed Salad & House Dressing (GF/VE) £3.95
a crisp seasonal salad tossed with our house vinaigrette

Truffle & Parmesan Triple-Cooked Chips (G.F.O/ V) £4.95
golden chips finished with truffle oil and Parmesan

Creamy Mash Potato (GF/V) £3.95
smooth and buttery mashed potato

Green Beans with Roasted Almond Flakes (GF/VE) £3.50
lightly steamed green beans topped with toasted almonds.

Triple-Cooked Fat Chips (G.F.O/VE) £3.90
perfectly crisp and fluffy, seasoned with sea salt

Herb New Potatoes (GF/ VE) £3.50
steamed new potatoes tossed with herbs and butter

Sweet Potato Fries with Guernsey Seaweed Salt (G.F.O/VE) £3.65
crispy sweet potato fries dusted with Guernsey seaweed salt

Braised Carrots (GF / V) £3.50
tender carrots braised in butter and herbs

Sautéed Kale Dijonnaise (GF/V) £4.75
sautéed kale with a light Dijon cream

Steamed Tender stem Broccoli (GF/VE) £4.75
Fresh, lightly steamed broccoli with a touch of sea salt

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