

# Sunday Brunch - SAMPLE

## Cocktails & Aperitif

Castelnaud Brut Champagne  
150ml £10.50

Hattingley Classic Reserve English Sparkling  
150ml £10.50

Ponte Prosecco, Extras Dry  
150ml £5.90

Peach Bellini £6.90  
stirred down with Prosecco

Pomegranate Bucks Fizz £ 4.50

Chocolate & Orange Spritz £11.00  
Dark Rum/Cointreau/Choco Nibs/ Double  
Dutch Cranberry & Watermelon

Bianco Spritzer £ 7.00  
Dry Vermouth/Double Lemon Double Dutch

In a Heartbeat £9.50  
Vodka/Cloudy Apple Juice/Elderflower Double  
Dutch

Espresso Martini £8.50  
Vanilla Absolut Vodka/Kahlua Coffee Liqueur/  
Espresso

## Appetisers

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

Yorkshire Pudding £ 6.95  
Pigs in blankets & gravy  
Horseradish cream

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

Crispy Mushroom Scotch Egg £7.75  
with celeriac and apple custard

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

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

## Main

Duck A L 'Orange £ 19.25  
crispy confit of Duck, slow braised red cabbage, star anise  
glazed carrot and bigarade sauce

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

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

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

OAK Cottage Pie £15.75  
made with beef ragu topped with crispy cheesy mash potato  
served with butter carrot and peas

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

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  
from British/Irish Farms 21 days aged & grass fed  
served with garlic tomato, padron peppers & triple cooked  
pont neuf

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

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

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  
herbed new potatoes and artisan bread

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

Baked Whole Plaice £21.00  
with citrus harissa butter herb new potatoes

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

## 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

Braised Aromatic Red Cabbage £ 3.65

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)

## Eggs & Pancakes

Eggs Benedict £13.95

Pulled roasted ham on toasted muffins, two  
poached hens 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 hens 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

Roast Sirloin of Aberdeen Angus Beef £17.95  
Yorkshire pudding, roasting sauce

2<sup>nd</sup> Roast – changes weekly

Roasted Catch of the Day £Market Price

Please ask your server  
(cooked paupiette)

Homemade Nut Roast £11.75  
with Roast Vegetable Gravy

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

## 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

French Rosemary & Sea Salt Almonds £1.95

Hot and Firey Chicken Wings £ 6.50  
with sour cream dip

Spring Rolls £6.95

Padron Peppers £6.50  
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