



## Small Bites

- Artisan Breads £3.75  
Guernsey Butter & Sea Salt
- Pigs in Blankets £5.95  
(Dijon Mayo)
- Mixed Kalamata Olives £3.25
- Bar Mix £1.95
- Hand Cut Chips & Parmesan Truffle £4.95
- Scampi £7.95
- Spring Rolls £6.95
- Padron Peppers £6.50  
sauteed in garlic oil, sea salt & black pepper

## Appetisers

- A Seasonal Soup Crock £5.50  
With artisan bread & Guernsey butter pats
- Game Terrine £7.25  
a delightfully heady mix of British game, spices and orange zest, spiced plum and burnt pear chutney, walnut bread
- Potted Beef & Smoked Bacon £7.50  
A smooth pate served with Yorkshire pudding & onion gravy
- Smoked Paprika Chorizo Scotch Eggs £6.20  
Picante ketchup
- Rope Grown Mussels in Butcombe  
Rare Breed Ale  
Starter £7.50  
the combination of Mussels, shallots, celeriac and British ale is a match made in heaven. Finished with crème fraiche, fresh herbs and diced apple.  
Basket of artisan bread, Guernsey butter
- Pink Grapefruit Gin Cured Salmon £11.00  
buttermilk blinis, crème fraiche, maple syrup dressing, crushed juniper berries
- Prawn Cocktail £9.75  
Gem lettuce, celery, salt & black pepper croutons, bloody rose sauce
- Tempura Soft Shell Crab £11.50  
Coronation potato salad, chive sour cream

## Appetisers – cont'd

- Mushroom Crumpet (V) £7.50  
Wild & field mushrooms, sauteed in garlic butter, crème fraiche, lemon juice & parsley
- Moussettes au Four (Bean Jar)  
Starter £6.50  
our traditional croque made with ham hock, beef shin, butter and haricot beans cooked in an earthenware pot for at least 24 hours

## Mains

- Confit of Duck £16.25  
slow cooked leg, braised red cabbage, glazed apple, green peppercorn sauce
- Fricassée de Poulet à La Moutarde £16.50  
a hearty French stew consisting of chicken pieces, white wine, mushrooms, smoked bacon finished with Guernsey cream and Dijon mustard. Served with charred leeks, crushed new potatoes
- Roast Rack of Tender Loin of Pork £16.75  
With pear confit, glazed with sage butter, thyme cider jus & blue cheese dauphinoise
- Herb Crusted 3 bone Rack of Lamb £18.00  
Guernsey butter & rosemary fondant potato, seaweed & olive tapenade and olive jus
- Glazed Beef Short Rib £17.50  
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 £14.75  
Traditionally dipped in a beer batter, thick cut chips, smashed peas, tartar sauce & charred lemon
- Fish & Chips £15.50  
Traditional battered fillets, smashed peas, thick cut chips, tartar sauce, pickled onion & charred lemon
- Venison & Onion Pie £14.50  
slow braised in red wine, wild mushrooms and touched with orange marmalade. Served with pomme puree (mash)



### Moussettes au Four (Bean Jar)

Main £11.00

our traditional croque made with ham hock, beef shin, butter and haricot beans cooked in an earthenware pot for at least 24 hours

### Chicken Holstein £17.50

Coated in a panko crumb topped with fried egg, lemon, caper & anchovy butter served with sauteed new potatoes

## Roasts and Grills

### Oak Hamburger & Pepper Cream £15.50

Charred in a pain aux rustic 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 £28.50

succulent prime centre cut

### Sirloin Steak 285g/10oz £25.00

### Cote De Boeuf Rotie 700g/24.5oz £45.00 (FOR TWO)

### Sauces & Butters £2.00

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

## Salads

### Scottish Smoked Salmon, Avocado & Arugula

Salad £17.00

Light boiled hen's egg with chilli lime dressing

### Baked Mixed Nut Crusted Goats Cheese

Crotin £15.50

Glazed figs and prosciutto ham salad, whole grain mustard and honey dressing

### Poached Chicken & Farmhouse Ham Salad

£14.95

Herbed new potatoes and artisan bread

## 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

### Pan Fried Fillet of Hake £21.00

sea vegetables, salsify and a smoked mussel broth

### Seafood Linguine £17.75

Tossed pasta & sea spaghetti with fresh handpicked crab, clams, mussels & calamari in a white wine & chive cream with parmesan shavings & garlic bread

### Baked Atlantic Salmon £18.50

leek and potato tart, vintage cheddar and onion velouté

### Rope Grown Mussels in Butcombe

Rare Breed Ale £12.50

the combination of Mussels, shallots, celeriac and British ale is a match made in heaven. Finished with crème fraiche, fresh herbs and diced apple. Basket of artisan bread, Guernsey butter

## Accessories

Heirloom Tomato, Basil, Gem Salad  
& House Dressing £4.50

Truffle & Parmesan Chips £3.75

Green Leaf Salad Red Wine Vinegar  
& Dijon Dressing £4.50

Green Beans, Roasted Almond Flakes £3

Hand Cut Chips £3.20

Herb New Potatoes £3

Sweet Potato Fries Guernsey Seaweed Salt £3.20

Braised Carrots £3

Red Cabbage and Apple £3.50

Blue Cheese Dauphinoise £3.50