



## Small Bites

- Artisan Breads £3.20  
Guernsey Butter & Sea Salt
- Pigs in Blankets £5.75  
(Dijon Mayo)
- Mixed Kalamata Olives £3.25
- Bar Mix £1.95
- Hand Cut Chips & Parmesan Truffle £4.95
- Scampi £7.95
- Spring Rolls £5.75
- Padron Peppers £5.25  
sauteed in garlic oil, sea salt & black pepper

## Appetisers

- A Seasonal Soup Crock £5.10  
With artisan bread & Guernsey butter pats
- Ham Hock, Chicken,  
Mustard & Caper Terrine £5.85  
Homemade piccalilli, Guernsey butter & crisp  
bread (equally at home, in our restaurant or in a  
picnic basket)
- Potted Beef & Smoked Bacon £7.20  
A smooth pate served with Yorkshire  
pudding & onion gravy
- Smoked Paprika Chorizo Scotch Eggs  
Picante ketchup £5.50
- Plancha Seared Scallops £11.00  
Cauliflower velouté, roasted cauliflower  
& curried Guernsey butter
- Hot Smoked & Poached Salmon Rillettes  
£8.50  
Capers, grilled lemon, oat cakes
- Prawn Cocktail £8.00  
Gem lettuce, celery, salt & black pepper  
croutons, bloody rose sauce

## Appetisers – cont'd

- Tempura Soft Shell Crab £11.50  
Coronation potato salad, chive sour cream
- Mushroom Crumpet (V) £7.10  
Wild & field mushrooms, sauteed in garlic butter,  
crème fraiche, lemon juice & parsley

## Mains

- Confit of Duck Leg £15.00  
Cassoulet of haricot flageolet beans, Toulouse  
sausage and smoked bacon lardons, topped with  
a garlic butter coin & sourdough croutons
- Coq au Vin £13.95  
A classic French braise chicken, red wine,  
cognac, pancetta, mushrooms & burnish pearl  
onions served with celeriac puree
- 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

## The Oak Classics

- Whole Tail Scampi £13.50  
Traditionally dipped in a beer batter, thick cut  
chips, smashed peas, tartar sauce & charred lemon
- Fish & Chips £14.50  
Traditional battered fillets, smashed peas,  
thick cut chips, tartar sauce, pickled onion &  
charred lemon
- Shepherd's Pie £12.50  
Slow braised lamb shank & mince, red wine, truffle  
gravy, topped with a smooth mash & west country  
cheddar served with sauteed green beans
- Chicken Holstein £16.50  
Coated in a panko crumb topped with fried egg,  
lemon, caper & anchovy butter served with  
sauteed new potatoes



## 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

Fish Parmentier £17.00

Sea Bass, prawn, salmon, white wine, cream & leek sauce, pommes puree & comte cheese

Seafood Linguine £17.00

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

Lemon Sole Meuniere £26.00

Acidic lemon, a flurry of herbs, plenty of Guernsey butter, what's not to love about this old skool favourite, new potatoes

## Roasts and Grills

Oak Hamburger & Pepper Cream £16.50

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

Tournedos Rossini £29.50

Filet mignon, Madeira wine sauce, pate du foie & truffle essence

Fillet of Beef 230g/8oz £28.50  
succulent prime centre cut

Sirloin Steak 285g/10oz £24.00

Cote De Boeuf Rotie 700g/24.5oz  
£42.00 (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  
Crostin £15.50

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

Poached Chicken & Farmhouse Ham Salad  
£13.95

Herbed new potatoes and artisan bread

## 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

Peas, Sugar Snap & Shoots £3

Sprouting Broccoli, Lemon Oil, Sea salt £3

Celeriac Puree £3

Please ask your waiter for our  
Daily Specials & Fish of the  
Day

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