

the **five oaks**

Bar & Eating House

We accept most major credit cards, cash and Euro notes. Sorry no cheques.



T: 726278

CHAMPAGNE/SPARKLING WINES

1. Castellblanch Cava, Rosado Brut, Reserva Spain 17.45
This refreshing pink sparkler has red fruit flavours & a hint of sweetness
2. J. Lemoine Brut France 34.50
A classy well balanced Champagne with a great yeasty taste & delicious small bubbles
3. CastellBlanch Cava, Cristal Brut Spain 16.95
An elegant crisp & fresh sparkling wine from Spain's best region for Cava
4. Taittinger, Brut Prestige, Rosé France 44.25
A wine for both early & late evening, a delicious accompaniment to fruit desserts

WHITE WINES

5. Sauvignon Blanc, Marlborough, Stoneleigh N.Zealand 15.25
Pungent, aromatic & fruity, perfect for salads, fish & goats cheese
6. Pinot Grigio, Italia Italy 14.95
Dry but very fruity, an ideal apéritif, or with pasta & spicy dishes
175ml 3.50
250ml 5.00
7. Macon Lugny, Les Genievres, Louis Latour France 17.25
Made from Chardonnay, very popular with fish & white meats
8. Unoaked Chardonnay, Jack Rabbit California 13.45
With exotic fruit flavours, try with fish, poultry & pork
175ml 3.15
250ml 4.50
9. Muscadet, de Sevre et Maine, La Cassemichere France 15.75
Fresh & crisp with good fruit & balanced acidity, serve with shellfish & seafood
10. Semillon-Chardonnay, Aldridge Estate Australia 14.15
Citrus fruit flavours with hints of peach & subtle spicy oak notes
11. Sauvignon Blanc, Norte Chico Chile 11.85
Dry & crisp with tropical fruit flavours
175ml 2.80
250ml 4.00
12. White Rioja, Marques de Caceres, Seco Spain 15.95
A fresh & aromatic wine expressing intense fruit flavours combined with a light floral finish

RED WINES

13. Pinot Noir, Casillero del Diablo, Concha Y Toro Chile 15.85
Less vigorous than other red wines, it seduces with elegance & finesse, excellent with white meats & oily fish
14. Merlot, Jack Rabbit California 13.45
Soft, medium body with round finish, very good with meat dishes, especially more spicy ones
175ml 3.15
250ml 4.50
15. Chateau Puyfromage, Cotes de Francs, Bordeaux France 19.65
Barrel aged, fine & powerful, round & supple, try with grills & lamb
16. Shiraz/Cabernet, Aldridge Estate Australia 14.15
Red berry aromas soft & fruity, but quite full bodied, goes well with meats & cheeses
17. Cabernet-Sauvignon, Norte Chico Chile 11.85
Medium weight juicy red wine with hints of blackcurrant
175ml 2.80
250ml 4.00
18. Rioja, Marques de Caceres, Crianza Spain 19.35
Spain's top producer, well balanced, a good partner for lamb & roasts
19. Cotes du Rhone Villages, Bishop's France 14.95
Juicy, peppery with lovely plummy fruit, good with pastas, pizzas or cheese

ROSÉ WINES

20. White Zinfandel, Jack Rabbit California 13.45
Just off dry with plenty of fruit, very versatile
175ml 3.15
250ml 4.50
21. Rioja, Marques de Caceres, Rosé Spain 13.95
An excellent wine to drink with most foods or just on its own, perfect for a summers day!



SMALL PLATES

Chef's Homemade Soup <i>Always fresh, served with crispy bread & Jersey butter</i>	3.45	Crayfish & Prawn Cocktail <i>Crayfish & north Atlantic prawns, crisp lettuce & our own Marie Rose sauce</i>	4.95	V Mezze Selection <i>Feta cheese, sun blush tomatoes, marinated olives, humus & Mediterranean bread</i>	5.15
V Sautéed Garlic Mushrooms <i>With a goats cheese gratin, on dressed leaves</i>	4.35	Five Oaks Paté Pot <i>Served with wholemeal toast & homemade chutney</i>	4.65	Roasted Parma Ham & Asparagus Spears <i>With parmesan shavings & five oaks dressing</i>	4.50
Rib Tickler <i>Half a rack of baby back ribs, marinated in our smoked five oaks BBQ sauce</i>	5.25	Crispy Bread Crumbed Whitebait <i>Served with homemade tartare sauce</i>	4.50	Moules a la Crème <i>Or Moules in Thai Curry Sauce Served with crispy baguette & Jersey butter</i>	5.20

LARGE PLATES

All our large plates, unless otherwise stated, are served with your choice of French fries, mash potatoes, basmati rice, or Jersey potatoes (royals when available), plus a selection of vegetables or tossed salad with five oaks dressing

Seafood Risotto K <i>Flakes of smoked haddock, mixed shellfish & a creamy herb sauce</i>	8.50	Deep Fried Cod Fillet in our own Mary Ann Beer Batter <i>Served with homemade tartare sauce</i>	8.85	Fisherman's Pie <i>Smoked haddock, cod & shellfish in a creamy sauce under mash potato, gratinated with cheese, served with seasonal vegetables</i>	8.95
Char-grilled Wild Boar Sausages K <i>With seasonal vegetables, creamy mash & red onion gravy</i>	9.45	Rack of Baby Back Ribs K <i>Marinated in our smoked five oaks BBQ sauce</i>	9.50	Slow Roasted Pork Belly <i>With Asian vegetables & sweet soy egg noodles</i>	8.95
Breast of Chicken, Stuffed with Mozzarella & Basil <i>Wrapped in bacon with chasseur sauce</i>	8.25	Thai Green Chicken & Mushroom Curry <i>With basmati rice & poppadums</i>	8.95	Moules a la Creme <i>Or Moules in Thai Curry Sauce With French fries, crispy bread & Jersey butter</i>	8.25
Breaded Whole-tail Scampi K <i>Served with homemade tartare sauce</i>	7.95	Steak & Mushroom Pie <i>Braised in a rich Jersey brewed bitter & onion gravy</i>	8.45		

SALADS & ITALIAN

Linguini Carbonara K <i>Smoked bacon & mushrooms in a rich, creamy cheese sauce</i>	7.95	Salmon Niçoise Salad <i>Grilled Scottish salmon with crispy lettuce, potatoes, quail egg, anchovies, French beans, black olives & vinaigrette dressing</i>	8.95	V Classic Caesar Salad <i>With crisp lettuce, garlic croutons, quail egg, parmesan shavings & creamy caesar dressing</i>	6.95
- add sautéed chicken	9.95	Sicilian Style Lasagne K <i>Braised minced beef, between layers of lasagne in a rich red wine & tomato sauce, with bacon lardons, topped with a cream sauce, finished with melted cheese</i>	8.60	- add spicy cajun chicken	8.75
V Plum Tomato, Buffalo Mozzarella & Avocado Salad <i>With basil pesto dressing</i>	8.95			- add flaked poached salmon	8.95

FROM THE CHAR-GRILL

All dishes from the char-grill are served with French fries & a tossed salad with five oaks dressing

8 oz Sirloin Steak <i>With grilled tomato & onion rings</i>	11.75	The Five Oaks Ultimate Burger K <i>With crispy smoked bacon, mushrooms, melted cheddar, lettuce & tomato on a toasted sesame seeded bun</i>	9.25	Add a Great Sauce	
8 oz Prime Irish Rib-eye Steak <i>With grilled tomato & onion rings</i>	11.50	Grilled Chicken Fillet Burger <i>Crisp lettuce & tomato on a toasted sesame seeded bun with sweetcorn & tomato salsa</i>	8.95	Au Poivre Sauce	1.50
10 oz Grilled Gammon Steak <i>With glazed pineapple</i>	8.50			Stilton Cheese Sauce	1.50
				Garlic Butter	1.00
				Chasseur Sauce	1.50

ESPETADAS

Madeirian char-grilled skewers, served with a choice of French fries, Jersey potatoes or mixed salad

Chicken Espetada with a South African Twist <i>Chicken & Mediterranean vegetables marinated in Nandos piri piri sauce</i>	9.50	Rib-eye Steak, Tiger Prawn & Scallop in Bacon Espetada <i>Flavoured with garlic butter</i>	13.95	King Prawn, Monkfish & Scallops in Bacon Espetada <i>Flavoured with garlic, lemon butter</i>	12.25
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SANDWICHES & JACKETS

(Available at Lunch Time)

Open Sandwiches Served on Ciabatta Bread with Fries & Salad Garnish		Wholemeal Sandwiches Served with Salad Garnish		Baked Jacket Potatoes	
Flaked Salmon, Avocado & Citrus Mayonnaise	4.25	Classic B.L.T (Bacon, Lettuce, Tomato)	3.95	V Melted Cheddar, Avocado & Sun Blushed Tomatoes	4.95
V Avocado, Buffalo Mozzarella & Sun Blushed Tomato	4.25	North Atlantic Prawns with Maire Rose Sauce	4.25	Hot Duck, Spring Onion & Hoi Sin Sauce	5.65
Grilled Steak Sandwich with Caramelised Red Onion Marmalade	6.75	French Brie, Crispy Bacon & Cranberry	4.25	Shredded Chicken under Garlic Cream Cheese	5.65
Chicken, Bacon & Buffalo Mozzarella	6.75				

SIDE ORDERS

Garlic Bread	1.95	Crusty Bread & Jersey Butter	1.20	Bowl of French Fries	1.95
Garlic Cheesy Bread	2.50	Mash Potatoes	1.95	Hand-cut Chunky Chips	2.50
Onion Rings	1.95	Jersey Potatoes <i>(royals when available)</i>	2.10	Seasonal Vegetables	2.10
Tossed Salad with House Dressing	2.10				

All our meals are freshly prepared & therefore subject to availability. During busy periods some dishes may take a little longer, but will be worth the wait. Nuts are used in our kitchens

K Kids portion available