the five oaks

Bar & Eating House

We accept most major credit cards, cash and Euro notes. Sorry no cheques.
All prices include GST

WINES

Great Table Wines for Everyday Drinking

Bottle 13.25 250ml Glass 4.55 175ml Glass 3.25

Sauvignon Blanc, Norte Chico — Chile
*Dry & crisp **white** with tropical fruit flavours*

Unoaked Chardonnay, Jack Rabbit — USA
*This **white** goes well with fish, poultry & pork*

Rosé, Norte Chico — Chile
*Refreshing, soft palate **rosé** with summer fruit flavours*

White Zinfandel, Jack Rabbit — USA
*A just off dry **rosé** with plenty of fruit*

Merlot, Norte Chico — Chile
*Medium bodied **red** with rich dark plummy fruits*

Shiraz, Lazy Lizard — France
*Fuller bodied **red** with a touch of spice*

Affordable Wines from Around the World

Bottle 15.95 250ml Glass 5.45 175ml Glass 3.95

Pinot Grigio, Italia — Italy
*A dry but very fruity **white**, an ideal apéritif*

Muscadet, de Sevre et Maine, La Cassemichere — France
*A fresh, crisp **white**, goes well with shellfish & seafood*

Sauvignon Blanc, Statue de Femme, Franschhoek Cellar — South Africa
*A great **white** wine from a vineyard owned by Boschendal wines*

Semillon-Chardonnay, Aldridge Estate — Australia
*A **white** with citrus fruit flavours & spicy oak notes*

Pinot Grigio Rosé, Italia — Italy
*A harmonious & fruity **rosé** wine with floral hints*

Côtes du Rhône, Thomas Bassot — France
*A **red** with quite a lot of body, good with pasta & cheese*

Merlot, The Old Museum, Franschhoek Cellar — South Africa
*An interesting **red** from a vineyard owned by Boschendal wines*

Shiraz-Cabernet, Aldridge Estate — Australia
*Red berry aromas soft & fruity, but still quite a full bodied **red***

Pinot Noir, Casillero del Diablo, Concha Y Toro — Chile
*Less vigorous than other **red** wines, excellent with white meats*

Outstanding Quality Wines

Bottle 18.25

Sauvignon Blanc, Marlborough, Stoneleigh — New Zealand
*A pungent, aromatic & fruity **white**, perfect for salads & fish*

Macon Lugny, Les Genievres, Louis Latour — France
*A very popular **white** goes well with fish & white meats*

Chateau Puyfromage, Côtes de Francs, Bordeaux — France
*Barrel aged **red**, fine & powerful, round & supple*

Rioja, Marques de Caceres, Crianza — Spain
*This **red** is a good partner for lamb & roasts*

Champagne

Bottle 36.00

House Champagne, (J. Lemoine) Brut — France
A classy well balanced Champagne

Laurent-Perrier Brut — France
High quality, elegant Champagne

Sparklers

Bottle 18.00

CastellBlanch Brut, Cava — Spain
From Spain's best region for Cava

Castellblanch, Rosado Brut Reserva, Cava — Spain
A refreshing pink sparkler

SMALL PLATES

Baked Mushroom Stuffed with Goats Cheese 4.95
open cap field mushroom filled with creamy goats cheese, sun blush tomato & basil

Tempura King Prawns & Calamari 6.25
served on a crisp herb salad with a Thai style chilli, lime & ginger dip

Homemade Soup of the Day **V** 3.95
with crusty bread & Jersey butter

Grilled Marinated Halloumi Cheese **V** 4.95
with lentils, chickpeas & spicy cherry tomato salsa

Five Oaks Pâté Pot 5.25
served with hot wholemeal toast, crisp salad & homemade fruit chutney

Smoked Chicken Salad 5.95
smoked chicken with grape, celery & green apple salad

Classic Prawn Cocktail 5.95
juicy prawns, crisp lettuce, cucumber linguine, tomatoes & our own Marie Rose sauce

Rib Tickler - Half a Rack of Baby Back Ribs 5.75
marinated in our special smokey Five Oaks BBQ sauce

Moules a la Crème 6.20
or Moules with Smoked Bacon & Jersey Cider
served with crispy baguette & Jersey butter

LARGE PLATES

Slow Roasted Pork Belly 9.85
served with buttery mashed potatoes, sautéed cabbage & bacon, with apple & brandy cream sauce

Mushroom & Smoked Chicken Risotto **K** 9.95
creamy risotto with mixed mushrooms & flavourful smoked chicken, topped with Parmesan shards

Penne Arrabiata
in a Piquante Tomato Sauce **V K** 8.95
served with garlic bread

Buffalo Mozzarella, Plum Tomato
& Avocado Salad **V** 8.95

Confit Duck Leg 9.95
served on a bed of tender Puy lentils braised with bacon, carrots, baby onions & red wine

A Full Rack of Baby Back Ribs **K** 10.50
marinated in our special smokey Five Oaks BBQ sauce, served with chunky chips & house coleslaw

Spaghetti & Pan Fried Serrano Ham **K** 8.50
tossed in extra virgin olive oil, with roasted garlic & a hint of chilli

Five Oaks Caesar Salad 7.85
cos lettuce bound in velvety Caesar dressing topped with quail egg, crunchy garlic croutons, marinated anchovies & Parmesan cheese
Add Spicy Cajun Chicken 9.45
Add Flaked Tuna 8.95

Laksa Lemak **V** 7.95
a rich coconut, beansprout & noodle soup from Malaysia, flavoured with garlic, ginger, turmeric & soy
Add Chicken 9.50
Add Beef 9.95
Add Seafood 10.95

FROM THE SEA

Breaded Whole-tail Scampi **K** 8.80
served with chunky chips, peas & rustic tartare sauce

Deep Fried Cod Fillet
in our own Liberation Ale Batter 9.70
with chunky chips, mushy peas & rustic tartare sauce

Tempura King Prawns & Calamari 10.95
served on a crisp herb salad with a Thai style chilli, lime & ginger dip

Five Oaks Fish Pie 9.95
succulent pieces of cod, salmon & smoked haddock in a creamy prawn sauce, topped with mashed potato & served with vegetables of the day

Moules a la Crème **K** 9.50
or Moules with Smoked Bacon & Jersey Cider
with French fries, crusty bread & Jersey butter

Tuna Niçoise Salad 8.45
tuna flakes, crisp lettuce, baby potatoes, quail egg, marinated anchovies, French beans, olives & house dressing

ROASTS & GRILLS

All our roast & grills are served with your choice of chunky chips, minted baby potatoes, or crisp baked jacket with Jersey butter & vegetables of the day or tossed salad with house dressing, unless stated otherwise

Roast Chicken Breast
Wrapped in Smokey Bacon 10.25
stuffed with cream cheese, cheddar & mixed herbs, served with a wholegrain mustard sauce

Grilled Moroccan Style
Spiced Lamb Chops 10.95
with minted yogurt dip

100% Aberdeen Angus Double Burger **K** 9.50
served with melted cheddar cheese & smoked bacon in a freshly baked bun with salad garnish, chunky chips & smokey BBQ sauce

8 oz Prime Irish Rib Eye Steak 13.45
with grilled tomato & onion rings

8 oz Sirloin Steak 13.65
with grilled tomato & onion rings

Add a Great Sauce
Green Peppercorn 1.50
Port & Redcurrant 1.50
Stilton Cheese 1.50

ESPETADAS

Traditional Portuguese char-grilled skewers served with chunky chips & a tossed salad

Chicken & Mediterranean Vegetables 10.25
marinated in a spicy piri-piri sauce

Surf & Turf Espetada 14.50
chunks of prime rib-eye steak, tiger prawns & bacon wrapped scallops, flavoured with garlic butter

Herb Marinated Lamb 11.95
tender cubes of lamb & vegetables

SANDWICHES & JACKETS

Available Lunchtime Only

CRISP JERSEY JACKET POTATOES

served with a fresh salad garnish & house dressing

Grated Mature Cheddar & Bacon 5.50
Tuna Mayonnaise 6.50
House Coleslaw 5.50
Prawn & Marie Rose Sauce 6.50
Steak & Mushroom in Peppercorn Sauce 6.95

SANDWICHES

on sliced seeded doorstep bread with a salad garnish

Mature Cheddar Cheese
& Spiced Tomato Chutney **V** 4.65
French Brie with Crisp Green Apple,
Celery & Grapes **V** 4.95
Classic BLT (Bacon, Lettuce & Tomato) 5.35
Cocktail Prawns with Our Own
Marie Rose Sauce 5.75

FRESHLY BAKED CIABATTA

served with a crisp salad garnish & chips

Grilled Goats Cheese with Olives,
Sun Blush Tomato & Basil **V** 5.10
French Brie & Crisp Smoked Back Bacon 5.85
Warm Cajun Chicken & Mozzarella 6.75
with Tomato & Fresh Basil Pesto
Grilled Minute Steak 6.95
with Roasted Red Onion Relish & Dijon Mustard

SIDE ORDERS

Garlic Bread **V** 2.55
Garlic Bread with Cheese **V** 2.95
Onion Rings **V** 2.35
Chunky Chips 2.25
Seasonal Vegetables 2.65
House Coleslaw 2.25
Crusty Bread & Jersey Butter 1.95
Crisp Salad with French Dressing **V** 2.95

PUDDINGS

Five Oaks Banana Sticky Toffee Pudding **V** 4.95
with butterscotch sauce & Jersey vanilla ice cream

Warm Triple Chocolate Brownie **V** 4.95
with hot chocolate sauce

Lemon & Lime Cheesecake 4.95
with ginger biscuit base

Selection of Jersey Ice creams 4.95
in a brandy snap basket

Cheese Board 6.95
with grapes & homemade chutney

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 at 5.95*