



FIVE OAKS

Pub Snacks

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| Liberation beer bread, cheese & pickle butter (v) | 3.95 | Pigs in blankets, mulled wine cranberry sauce | 4.50 |
| Butternut squash arancini, Parmesan, sage (v) | 4.95 | King prawn scampi, Marie rose sauce | 5.95 |

Share all four snacks 16.95

Starters

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| Five Oaks smoked salmon, Liberation beer bread, horseradish remoulade, lemon | 8.50 |
| Potted Gressingham duck rilette, spiced plum chutney, pickled shallots, duck skin crackling | 7.95 |
| Parsnip and chestnut soup with crispy bacon lardons, grilled sourdough, Jersey butter | 6.25 |
| Vegan blue cheese Waldorf salad, pickled grapes, candied walnuts, celery and apple (ve) | 6.95/11.95 |
| Garlic mushrooms on grilled sourdough, poached egg, rocket salad (v) | 7.50 |

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| To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) | 18.50 |
| Add pigs in blankets | 3.95 |

Sunday Roasts

All of our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple roasted carrots and parsnips, our Mozzarella, Cheddar and Parmesan cauliflower cheese and red wine gravy.

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| Sirloin of beef (served medium-rare), horseradish sauce | 16.50 |
| Loin of pork, apple sauce | 14.95 |
| Best of both – beef sirloin and pork loin.....with all the trimmings! | 17.75 |
| Veggie roast of the week, vegan roasties, red wine gravy (ve) | 12.95 |

Mains

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| Liberation Ale-battered fish and chips, minted peas, tartare sauce, lemon | 13.95 |
| Pappardelle, wild mushroom, field mushroom and rosemary ragu, Parmesan (v) | 12.95 |
| Jersey scallops in the shell, nduja butter, Jersey hand-cut chips, dressed rocket salad | 19.95 |
| Whole bream, ginger, spring onion and soy dressing, steamed vegetables, long grain rice | 18.95 |
| Jersey beef burger, Monterey Jack & American cheese, smoked streaky bacon, rainbow slaw | 14.50 |

Sides

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| Jersey hand-cut chips (ve) | 3.75 | Extra roasties for the table | 1.00 |
| Truffle mac cheese, Parmesan crumb (v) | 4.50 | Extra cauliflower cheese for the table | 3.50 |
| Seasonal greens, garlic butter (v) | 3.50 | Tenderstem broccoli, nduja butter, almonds | 4.00 |

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

Allergen Info: (v) Veggie friendly (ve) Vegan friendly - - Please ask a manager about our gluten friendly dishes
Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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Puddings

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| Chocolate, hazelnut and cranberry brownie, chocolate sauce, Jersey vanilla ice cream (v) | 5.95 |
| Apple & blackberry crumble, vanilla custard (v) | 5.95 |
| Baked chocolate cookie dough, Jersey vanilla ice cream, salted caramel sauce, whipped cream (v) to share | 8.95 |
| Roasted pineapple, coconut ice cream, passionfruit, lime and mint, pistachio praline (ve) | 6.95 |

Nearly full? Affogato; Jersey vanilla ice cream, espresso, Christmas pudding wontons 4.50

Red Wine

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| The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i> | Bottle 19.00 250ml 6.85 175ml 5.00 |
| Valdivieso Merlot <i>Rapel Valley, Chile - jammy plum, cocoa and coffee</i> | Bottle 22.00 250ml 7.95 175ml 5.75 |
| Domaine St Jacques Organic Cotes du Rhone Rouge 2018 <i>Rhone Valley, France - raspberry, strawberry and spice</i> | Bottle 22.00 250ml 7.95 175ml 5.75 |
| Marques de Caceras Rioja <i>Rioja, Spain - smooth and spicy</i> | Bottle 25.00 250ml 9.00 175ml 6.55 |

Our Favourite

Tilia Malbec
Mendoza, Argentina - plum, blackberry and dark chocolate Bottle 25.00 | 250ml 9.00 | 175ml 6.55

Rosé Wine

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| La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i> | Bottle 19.00 250ml 6.85 175ml 5.00 |
| The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i> | Bottle 20.00 250ml 7.20 175ml 5.25 |

White Wine

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| La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i> | Bottle 20.00 250ml 7.20 175ml 5.25 |
| The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i> | Bottle 20.00 250ml 7.20 175ml 5.25 |
| Valdivieso Sauvignon Blanc <i>Aconcagua Valley, Chile - refreshing, lemon and lime</i> | Bottle 22.00 250ml 7.95 175ml 5.75 |
| Louis Latour Macon-Lugny <i>Burgundy, France - floral, citrus and apple</i> | Bottle 27.00 |

Our Favourite

Johnson Estate Sauvignon Blanc
Marlborough, New Zealand - passionfruit and grapefruit Bottle 26.00 | 250ml 9.40 | 175ml 6.80

Sparkling Wine

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| Veuve Clicquot Yellow Label Brut NV Champagne <i>Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish</i> | Bottle 55.00 |
| Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i> | 200ml 7.00 |

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