



FIVE OAKS

Pub Snacks

Liberation beer bread, cheese & pickle butter (v)	3.95	Five Oaks own sausage roll, piccalilli	5.50
Butternut squash arancini, Parmesan, sage (v)	4.95	King prawn scampi, Marie rose sauce	5.95

Share all four snacks 16.95

Starters

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
Cream of cauliflower soup, spice roasted cauliflower, Liberation Ale rarebit, curry oil	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

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
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Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce, lemon	13.95
Chef's Pie of the day, seasonal greens and your choice of mash or chips, gravy	13.65
Whole honey & mustard roasted ham hock, hand-cut chips, Happy Hens eggs, roasted pineapple	14.95
Pappardelle, wild mushroom, field mushroom and rosemary ragu, Parmesan (v)	12.95
Corn fed chicken supreme, pigs in blankets, bread sauce, wilted greens, ale rarebit cauliflower cheese	13.95
Beyond Meat vegan burger, vegan cheese, rainbow slaw, rocket, relish, hand-cut chips (ve)	13.75

Grills

Skate wing, shrimp and caper butter, hasselback new potatoes, tenderstem broccoli	17.95
Roasted Barnsley lamb chop, roasted carrots, peas, bacon and onions, mash puree, red wine gravy, mint sauce	15.95
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

10oz Sirloin	22.95
Rib-eye 10oz	24.95
Fillet 8oz	28.95

All served with dressed rocket salad, roasted field mushroom, your choice of Jersey hand cut chips or hasselback new potatoes

Sauces 2.00 each - Bearnaise, Peppercorn, Red wine & bone marrow gravy, nduja butter

Sides

Jersey hand-cut chips (ve)	3.75	Hasselback potatoes, soft cheese (v)	4.00
Truffle mac & cheese, Parmesan crumb (v)	4.50	Liberation Ale-battered onion rings	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.



Puddings

Triple chocolate brownie, chocolate sauce and Jersey vanilla ice cream	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, Sue's Jersey fudge	4.50

(50p from every sale of this dish will be donated to the Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Red Wine

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 22.00 250ml 7.95 175ml 5.75
Valdivieso Merlot <i>Rapel Valley, Chile - jammy plum, cocoa and coffee</i>	Bottle 24.00 250ml 8.65 175ml 6.30
Domaine St Jacques Organic Cotes du Rhone Rouge 2018 <i>Rhone Valley, France - raspberry, strawberry and spice</i>	Bottle 24.00 250ml 8.65 175ml 6.30
Marques de Caceras Rioja <i>Rioja, Spain - smooth and spicy</i>	Bottle 26.00 250ml 9.35 175ml 6.80

Our Favourite

Tilia Malbec
Mendoza, Argentina - plum, blackberry and dark chocolate

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

Rosé Wine

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 21.00 250ml 7.55 175ml 5.50
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle 20.00 250ml 7.20 175ml 5.25

White Wine

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 22.00 250ml 7.95 175ml 5.75
The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 21.00 250ml 7.55 175ml 5.50
Valdivieso Sauvignon Blanc <i>Aconcagua Valley, Chile - refreshing, lemon and lime</i>	Bottle 24.00 250ml 8.65 175ml 6.30
Louis Latour Macon-Lugny <i>Burgundy, France - floral, citrus and apple</i>	Bottle 28.00

Our Favourite

Johnson Estate Sauvignon Blanc
Marlborough, New Zealand - passionfruit and grapefruit

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

Sparkling Wine

Veuve Clicquot Yellow Label Brut NV Champagne <i>Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish</i>	Bottle 65.00
Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 7.50

TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.
If your phone does not support this please visit this website: <https://bit.ly/fiveoaksJE>

