



FIVE OAKS

Pub Snacks

Liberation beer bread, whipped marmite butter (v)	3.95	Selection of house pickles (v)	3.95
Butternut squash arancini, parmesan, sage (v)	5.25	Lobster mac & cheese croquettes, sweetcorn relish	7.95

Share all four snacks 16.95

Starters

Five Oaks prawn cocktail, gambas, crispy lettuce, Jack Daniels Marie rose, lemon	9.95
Ham hock & pistachio terrine, green bean & pea chutney, toasted sourdough	7.95
Jersey royal soup, crème fraiche, smoked rapeseed oil, bread, 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

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.95
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Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce, lemon	13.95
Pappardelle, wild mushroom, field mushroom and rosemary ragu, pecorino (v)	12.95
Smoked haddock risotto, soft herbs, cured yolk, pecorino	13.95
Beyond Meat vegan burger, vegan cheese, rainbow slaw, rocket, relish, hand-cut chips (ve)	13.75
Skate wing, shrimp & caper butter, hasselback new potatoes, tenderstem broccoli	17.95
Jersey beef burger, brioche bun, Monterey Jack & American cheese, smoked streaky bacon, rainbow slaw	14.50
Rib-eye 10oz with dressed rocket salad, grilled tomato, and your choice of Jersey hand cut chips or hasselback new potatoes	24.95
Sauces 2.00 each – Truffle & chive cheese sauce, peppercorn, red wine & bone marrow gravy, confit garlic butter	

Sunday Roasts

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.

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 (v)	12.95

Sides

Jersey hand-cut chips (ve)	4.00	Dressed watercress salad (v)	4.50
Truffle mac cheese, Parmesan crumb (v)	4.75	Liberation Ale-battered onion rings	3.75
Seasonal greens, garlic butter (v)	4.00	Tenderstem broccoli, romesco sauce, almonds	4.25

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.

 Recycled (FSC) paper & designed for single use only.



Puddings

White chocolate & raspberry parfait, pistachio cream	6.95
Brioche bread & butter pudding, Earl Grey tea-soaked sultanas, Tidal rum custard	6.95
Baked chocolate cookie dough, Jersey vanilla ice cream (v) salted caramel sauce, whipped cream	to share 8.95
Roasted pineapple, coconut ice cream, passionfruit, lime and mint, almond praline (ve)	6.95
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (50p from every sale of this dish will be donated to the Burnt Chef Project)	4.50



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>

