



FIVE OAKS

Pub Snacks

Liberation beer bread, whipped Marmite butter (v)	4.95	Selection of house pickles (v)	4.95
Butternut squash arancini, Parmesan, sage (v)	5.95	Lobster mac & cheese croquettes, sweetcorn relish	8.95

Share all four snacks 18.95

Starters

Five Oaks prawn cocktail, gambas, crispy lettuce, Jack Daniels Marie rose, lemon	10.95
Ham hock & pistachio terrine, green bean & pea chutney, toasted sourdough	8.95
Jersey royal soup, crème fraiche, smoked rapeseed oil, bread, Jersey butter	6.50
Vegan blue cheese Waldorf salad, pickled grapes, candied walnuts, celery and apple	8.25 / 13.95
(ve) Garlic mushrooms on grilled sourdough, poached egg, rocket salad (v)	8.95

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	20.95
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Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce, lemon	14.95
Smoked haddock risotto, soft herbs, cured yolk, pecorino	15.50
Chef's Pie of the day, seasonal greens and your choice of mash or chips, gravy	14.95
Wholegrain mustard & honey roasted ham hock, hand-cut chips, duck egg, roasted pineapple	16.50
Pappardelle, wild mushroom, field mushroom and rosemary ragu, Pecorino (v)	15.75
Corn fed chicken supreme, apricot & thyme stuffing, bread sauce, wilted greens, ale rarebit cauliflower cheese	15.95
Beyond Meat vegan burger, vegan cheese, rainbow slaw, rocket, relish, hand-cut chips (ve)	14.50

Grills

Skate wing, shrimp and caper butter, hasselback new potatoes, tenderstem broccoli	19.50
Whole plaice, pink peppercorn, pine nut & brown shrimp beurre noisette, baby potatoes, watercress	20.50
Lamb rump, roast & pureed squash, lamb shoulder fritter, red pepper caramel	21.95
<i>Try pairing this with our award-winning Liberation Ale</i>	
Jersey scallops in the shell, romesco sauce, pickled shallots, sea herbs, Jersey hand-cut chips	21.95
Jersey beef burger, Monterey Jack & American cheese, smoked streaky bacon, rainbow slaw	14.95

10oz Sirloin	24.95
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Rib-eye 10oz	27.95
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Fillet 8oz	31.95
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All served with dressed rocket salad, roasted tomato, your choice of Jersey hand cut chips or hasselback new potatoes

Sauces 2.00 each - Truffle & chive cheese sauce, peppercorn, red wine & bone marrow gravy, confit garlic butter

Sides

Jersey hand-cut chips (ve)	4.25	Dressed watercress salad (v)	5.50
Truffle mac & cheese, Parmesan crumb (v)	5.50	Liberation Ale-battered onion rings	4.00
Seasonal greens, garlic butter (v)	4.50	Tenderstem broccoli, romesco sauce, almonds	5.50

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 creams	7.25
Brioche bread & butter pudding, Earl Grey tea-soaked sultanas, Tidal rum custard	7.25
Baked chocolate cookie dough, Jersey vanilla ice cream, salted caramel sauce, whipped cream (v) to share	9.50
Roasted pineapple, coconut ice cream, passionfruit, lime and mint, Almond Praline (ve)	7.25
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge <i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	4.75



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.

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity

OUR SUPPLIERS & PRODUCERS



TO ORDER AND PAY JUST SCAN THE QR CODE
AND PUT IN YOUR TABLE NUMBER.

