

Bottle of red  
or white wine  
from £14.95  
Sparkling for £16.95  
Ask a team member  
for more details



## FIVE OAKS

**£22.50 - 2 courses / £29.95 - 3 courses**

Pink Granite gin cured salmon, pickled fennel, Jersey brown crab mayo

Liberation IPA Welsh rarebit - quick pickled shallots, poached Potage Farm egg

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)

Curried chicken Kiev, Autumn squash, spinach and onion confit 'Saag Aloo', coriander, curry oil

Aberdeen Angus dry-aged steak – garlic butter, hand-cut Jersey chips,  
rocket, peppercorn sauce (**£4 pp supp**)

Jersey mussels, coconut, chilli and lemongrass sauce, grilled sourdough

Artichoke, roasted garlic and truffle ravioli, wild mushrooms, crispy shallots (ve)

### *Add a side*

House mixed herb and leaf salad (ve) **£4.00**

Seasonal greens - grown for us by Le Petit Menage Farm (v) **£4.50**

Liberation IPA battered onion rings (v) **£4.25**

Truffle and Parmesan fries **£5.50**

Dark chocolate and espresso brownie, cherry compote, Jersey vanilla ice cream (v)

Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v, veo)

Affogato; Jersey vanilla ice cream, espresso, small biscuit (v)



Scan the QR  
code to order  
and pay on  
your device

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.



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