

# the five oaks

*Bar & Eating House*

## Starters

Toasted ciabatta, fresh herb & garlic butter (v)	4.00
With cheese (v)	5.00
Soup of the day – see specials board	6.00
Grilled goat's cheese, beetroot & walnut salad (v)	7.00/13.00 main
Oven baked chorizo in rioja, garlic & shallots, grilled flat bread	8.00
Salt & pepper squid, whitebait, smoked paprika mayonnaise	8.00
Classic prawn cocktail, baby gem, iceberg, lemon, North Atlantic prawns, Marie rose sauce	8.00
Deep fried brie wedges, redcurrant & red wine reduction (v)	7.00
Classic mussels, thyme, shallots, garlic, white wine & cream. With chips as a main	8.00/14.00 main

## Mains

Beef & Liberation Ale pie	13.00
Slow cooked diced chuck steak, rich beer & shallot gravy, puff pastry top, creamed potatoes, buttered greens	
BBQ spare ribs	15.00
Tender pork ribs, bourbon BBQ sauce, chunky chips, house coleslaw	
Free range Dingley Dell gammon steak	13.00
Two fried free range eggs, chunky chips, piccalilli	
Slow cooked free range pork belly	15.00
Asian vegetable stir-fry, udon noodles, ginger, chilli, sweet soy	
Liberation Ale battered cod	13.00
Chunky chips, crushed minted peas, tartar sauce, lemon	
Frito misto	14.00
Selection of today's catch, chunky chips, crushed minted peas, tartar sauce, lemon	
Classic pub scampi	13.00
Chunky chips, crushed minted peas, tartar sauce, lemon	
Grilled salmon fillet	16.00
Spring pea & asparagus risotto, parmesan & rocket salad	
Pan fried sea bass fillet	17.00
Jersey crab potato cake, asparagus, tenderstem broccoli, lemon butter	
8oz Jersey beef burger	14.00
Baby gem, steak tomato, pickles, bacon, red onion, tomato, Monterey Jack cheese, chunky chips, coleslaw	
8oz Irish grass fed sirloin steak	19.00
Portabello mushroom, grilled plum tomato, chunky chips, pepper sauce	

(v) vegetarian | (ve) vegan

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products. If you have any dietary or allergen requirements please speak to a member of staff before ordering.

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Half roast piri piri chicken			14.00
Buttered new potatoes <b>or</b> chunky chips, seasonal salad			
Thai yellow curry (ve)			12.00
Roast squash, chickpeas, spinach, jasmine rice, flat bread			
With chicken			14.00
With tiger prawns			16.00
Grilled chicken Caesar			13.00
Cos lettuce, garlic ciabatta croutons, crispy parma ham, parmesan shavings, Caesar dressing			
Why not swap your chips for sweet potato fries?			0.50
Sides			
Chunky chips (v)	3.50	Sweet potato fries (v)	4.00
Seasonal garden salad (ve)	4.50	Buttered seasonal vegetables (v)	4.50
Crispy Liberation Ale onion rings (v)	3.50	Buttered new potatoes, Royals when in season (v)	4.00
Kids			
Vegetable linguini, fresh parmesan (v)			6.50
Jersey beef burger, bun, cheese, baby gem, tomato, chips			7.00
Fish & chips, garden peas, tartar sauce, lemon			7.00
Scampi & chips, garden peas, tartar sauce, lemon			7.00
Thai vegetable curry, rice (v)			6.50
Thai chicken & vegetable curry, rice			7.50
Desserts			
Liberation Ale sticky toffee pudding, vanilla ice cream, butterscotch sauce			6.50
Summer fruits Eton mess (v)			6.00
Chocolate brownie sundae, banana ice cream, toffee sauce (v)			6.25
Five Oaks tiramisu			6.50
Selection of Jersey ice creams			5.50
Selection of cheese, Liberation Ale chutney, grapes, biscuits			8.50

Please see blackboard for daily specials

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