

the five oaks

Bar & Eating House

WINES

Great Table Wines for Everyday Drinking

Bottle 12.25 * 250ml Glass 4.20 * 175ml Glass 2.95

Sauvignon Blanc, Norte Chico <i>dry & crisp white with tropical fruit flavours</i>	Chile *
Unoaked Chardonnay, Jack Rabbit <i>this white goes well with fish, poultry & pork</i>	California *
Merlot Rosé, Norte Chico <i>refreshing, soft palate with summer fruit flavours</i>	Chile *
White Zinfandel, Jack Rabbit <i>a Just off dry rosé with plenty of fruit</i>	California *
Merlot, Norte Chico <i>medium bodied red with rich dark plummy fruits</i>	Chile *
Shiraz, Lazy Lizard <i>fuller bodied red with a touch of spice</i>	France *

Affordable Wines from Around the World

Bottle 15.00 * 250ml Glass 5.20 * 175ml Glass 3.70

Pinot Grigio, Italia <i>a dry but very fruity white, an ideal apéritif</i>	Italy *
Muscadet, de Sevre et Maine, La Cassemichere <i>a fresh & crisp white, goes well with shellfish & seafood</i>	France *
White Rioja, Marques de Caceres, Seco <i>a fresh & aromatic white expressing intense fruit flavours</i>	Spain
Sauvignon Blanc, Statue de Femme, Franschhoek Cellars <i>a great white wine from a vineyard owned by Boschendal wines</i>	South Africa
Orca Bay Rosé <i>a really nice refreshing wine, great on its own</i>	New Zealand
Cotes du Rhone Villages, Bishop's <i>this red goes really well with pasta or cheese</i>	France *
Shiraz/Cabernet, Aldridge Estate <i>red berry aromas soft & fruity, but still quite a full bodied red</i>	Australia *
Merlot, The old Museum, Franschhoek Cellars <i>an interesting red from a vineyard owned by Boschendal wines</i>	South Africa
Pinot Noir, Casillero del Diablo, Concha Y Toro <i>less vigorous than other red wines, excellent with white meats</i>	Chile

Outstanding Quality Wines

Bottle 17.50

Sauvignon Blanc, Marlborough, Stoneleigh <i>a pungent, aromatic & fruity white, perfect for salads & fish</i>	New Zealand
Macon Lugny, Les Genievres, Louis Latour <i>a very popular white goes well with fish & white meats</i>	France
Rioja, Marques de Caceres, Crianza <i>this red is a good partner for lamb & roasts</i>	Spain
Chateau Puyfromage, Cotes de Francs, Bordeaux <i>barrel aged red, fine & powerful, round & supple</i>	France

Champagne

Bottle 35.00

House Champagne, (J. Lemoine) Brut <i>a classy well balanced Champagne</i>	France
Laurent-Perrier Brut <i>high quality, elegant Champagne</i>	France

Sparklers

Bottle 16.75

CastellBlanch Carat, Brut, Cava <i>from Spain's best region for Cava</i>	Spain
Castellblanch, Rosado Brut Reserva, Cava <i>a refreshing pink sparkler</i>	Spain



We accept most major credit cards, cash and Euro notes. Sorry no cheques.
All prices include GST



SMALL PLATES

Chef's Homemade Soup <i>always fresh, served with crispy bread & Jersey butter</i>	3.65	V Grilled Gorgonzola & Flatcap Mushroom <i>with sun blushed tomato and basil</i>	4.65	Five Oaks Pâté Pot <i>served with wholemeal toast & homemade chutney</i>	4.85
V Goats Cheese, Sun Blushed Tomato, black Olive & Basil Puff Pastry Tartlet <i>served with summer leaves</i>	4.45	Classic Prawn Cocktail <i>North Atlantic prawns, crisp lettuce, cucumber linguini, cherry tomatoes & our own Marie Rose sauce</i>	4.95	V Mezze Selection <i>feta cheese, sun blush tomatoes, marinated olives, humus & Mediterranean bread</i>	5.35
Tempura King Prawn Tails & Calamari <i>with a fresh herb, sweet and sour dip</i>	5.45	Rib Tickler, Half a Rack of Baby Back Ribs <i>marinated in our smoked Five Oaks BBQ sauce</i>	5.45	Moules à la Crème or Moules in Thai Curry Sauce <i>served with crispy baguette & Jersey butter</i>	5.45

LARGE PLATES

All our large plates, unless otherwise stated, are served with your choice of French fries, mash potatoes, basmati rice, or Jersey potatoes, plus a selection of vegetables or tossed salad with Five Oaks dressing

Seafood Risotto K <i>flakes of smoked haddock, mixed shellfish & a creamy herb sauce</i>	8.75	Three Grilled English Lamb Chops <i>creamy mash potatoes, cabbage & bacon, with a red wine & rosemary jus</i>	11.95	Slow Roasted Pork Belly <i>creamy mash potatoes, cabbage & bacon, with a rich gravy</i>	9.25
Confit Duck Leg <i>with Bombay potatoes and Asian slaw</i>	9.50	Grilled Fillet of Salmon & Shrimp Sauce <i>with new potatoes & local vegetables</i>	9.50	Chicken, Leek & Mushroom Pie <i>in a creamy herb sauce, topped with a puff pastry lid</i>	8.75
Rack of Baby Back Ribs K <i>marinated in our smoked Five Oaks BBQ sauce</i>	9.95	Breaded Whole-tail Scampi K <i>served with homemade tartare sauce</i>	8.25	Thai Green Chicken & Mushroom Curry K <i>with basmati rice & poppadums</i>	9.25
Oven Roasted Chicken Breast Filled with Mild Cheddar Cheese <i>wrapped in bacon, served with a tomato & fresh herb sauce</i>	8.50	Deep Fried Cod Fillet in our own Mary Ann Beer Batter <i>served with homemade tartare sauce</i>	9.10	Moules à la Cème or Moules in Thai Curry Sauce K <i>with French fries, crispy bread & Jersey butter</i>	8.85

SALADS & ITALIAN

Linguini Carbonara K <i>smoked bacon & mushrooms in a rich, creamy, cheese sauce</i>	7.95	Tuna Niçoise Salad <i>flaked tuna, crispy lettuce, potatoes, quail egg, anchovies, French beans, black olives & vinaigrette dressing</i>	7.95	V Classic Caesar Salad <i>with crisp lettuce, garlic croutons, quail egg, parmesan shavings & creamy caesar dressing</i>	7.25
- add sautéed chicken K	9.95	V Penne Arrabiata in a Piquante Tomato Sauce K <i>finished with Parmesan shavings, served with garlic bread</i>	7.50	- add spicy cajun chicken	8.95
V Buffalo Mozzarella, Plum Tomato & Avocado Salad <i>with basil pesto dressing</i>	8.95			- add flaked poached salmon	8.95

FROM THE CHAR-GRILL

All dishes from the char-grill are served with French fries & a tossed salad with Five Oaks dressing

8 oz Sirloin Steak <i>with grilled tomato & onion rings</i>	12.10	The Five Oaks Ultimate Burger K <i>with crispy smoked bacon, mushrooms, melted cheddar, lettuce & tomato on a toasted sesame seeded bun</i>	9.25	Add a Great Sauce	
8 oz Prime Irish Rib-Eye Steak <i>with grilled tomato & onion rings</i>	12.25	Grilled Cajun Chicken Fillet Burger <i>crisp lettuce & tomato on a toasted sesame seeded bun with sweetcorn & tomato salsa</i>	8.95	Au Poivre Sauce	1.50
10 oz Grilled Gammon Horseshoe Steak <i>with glazed pineapple or fried egg</i>	8.80			Stilton Cheese Sauce	1.50
				Garlic Butter	1.00
				Red Wine Sauce	1.50

ESPETADAS

Madeirian char-grilled skewers, served with a choice of French fries, Jersey potatoes or mixed salad

Chicken Espetada with a South African Twist <i>chicken & Mediterranean vegetables marinated in Nandos piri piri sauce</i>	9.65	Surf & Turf Espetada <i>chunks of rib-eye steak, tiger prawns & scallop in bacon, flavoured with garlic butter</i>	13.95	Herb Marinated Lamb <i>tender cubes of lamb & Mediterranean vegetables, flavoured with garlic butter</i>	11.50
--	------	---	-------	---	-------

SANDWICHES & JACKETS

(Available lunchtime only)

Wholemeal Sandwiches <i>served with salad garnish</i>		Open Sandwiches <i>served on Ciabatta bread with fries & salad garnish</i>		Baked Jacket Potatoes	
Classic BLT (Bacon, Lettuce, Tomato)	4.20	Flaked Salmon, Avocado & Citrus Mayonnaise	4.95	V Melted Cheddar, Avocado & Sun Blushed Tomatoes	5.15
North Atlantic Prawns <i>with our own Marie Rose sauce</i>	4.50	V Avocado, Buffalo Mozzarella & Plum Tomato	4.95	Hot Duck, Spring Onion & Hoi Sin Sauce	5.85
French Brie, Crispy Bacon & Cranberry	4.50	Grilled Steak Sandwich <i>with caramelised red onion marmalade</i>	6.95	Spicy Piri Piri Chicken & Peppers	5.85
Cajun Chicken & Mixed Leaf Salad	4.50	Warm Chicken, Bacon & Buffalo Mozzarella	6.95	Tuna, Lemon Mayo & Chive	5.45

SIDE ORDERS

Garlic Bread	2.25	Crusty Baguette & Jersey Butter	1.20	Bowl of French Fries	1.95
Garlic Cheesy Bread	2.75	Mash Potatoes	1.95	Hand-cut Chunky Chips	2.50
Onion Rings	1.95	Jersey Potatoes	2.20	Seasonal Vegetables	2.10
Tossed Salad with House Dressing	2.10				

PUDDINGS

Five Oaks Sticky Toffee Pudding <i>with butterscotch sauce & Jersey vanilla ice cream</i>	4.20	Apple & Blackberry Pie <i>with thick creamy hot custard or Jersey ice cream</i>	4.20	Selection of Cheeses <i>served with biscuits & grapes</i>	5.50
Homemade Chocolate Fudge Cake <i>with vanilla ice cream</i>	4.40	Selection of Jersey Ice Creams <i>in a brandy snap basket</i>	4.40		

All our meals are freshly prepared & therefore subject to availability. During busy periods some dishes may take a little longer, but will be worth the wait. Nuts are used in our kitchens

K Kids portion available at £5.50