



The Oak W12

Apéritifs

La Madame Martini: "La Madame" gin, nolly pratt	9.5
Bellini: Bernardi Prosecco, peach pureé	9.5
Cranberry Mimosa: Devaux Champagne, cranberry juice	9.5
Negroni: Boxer gin, Campari & Berto Rosso vermouth	9

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	5
Wood fired garlic bread	5
Parma ham & brie croquettes, aioli	5
Padron peppers, paprika salt	5.5
Sautéed chorizo, fennel seeds & lemon	5.5
Chicken liver pâté, orange compote & grilled sourdough	5.5
Black olive tapenade bruschetta, marjoram goats curd	6
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Salt cod fritters, nero aioli	6.5
Grilled beef tagliata, salsa verde	7

Starters

Grilled red & white chicory salad, dried apricots, gorgonzola, pickled walnuts & mint yoghurt dressing	8.5
Burrata d'Andria, Parma ham, sundried tomatoes, grilled sourdough	9
Duck terrine, kumquat cardamom chutney, mixed leaf salad & candied pecan nuts	9.5
Grilled octopus, chorizo & piquillo salad, samphire, pickled saffron onions & caper berries, lemon aioli	9.5
Pan seared scallops, lardo, salsify pureé, baby beets	10.5
Vegetable board: Grilled oyster mushroom, yellow courgette, baby aubergine, red onion, Sicilian caponata, burrata & grilled sourdough	11
Charcuterie board: Parma ham, Cecina de Leon, truffled salami, orange brushed lonzino, manchego pickled grapes, pear & chilli chutney	12

Mains

Pumpkin gnocchi & shiitake mushrooms, roasted pine kernels, pistachio & orange thyme butter	14
Homemade pappardelle & slow cooked ox cheek ragu, blackberries & shallot relish	15.5
Crispy duck leg confit, cavolo nero, chilli & honey, potato cake & five spice gravy	16.5
Pan roasted skate wing, pink fir potatoes, samphire, anchovies, lemon, caper & chilli butter	18.5
Parma ham wrapped cod, creamy polenta, shaved brussel sprouts, radicchio & red wine jus	19
Chuck-eye steak tagliata, grilled king oyster mushroom truffle mustard, celeriac crème, & cranberry gravy	20

Pizza

Margherita : tomato, mozzarella, basil	9.5
Basilico : tomato, cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
Funghi : tomato, mozzarella, portobello mushroom, porcini mushroom & truffled taleggio	14
Diavola : tomato, mozzarella, spicy ventricina salami & fresh chilli	14
Salsiccia : tomato, mozzarella, Tuscan sausage, friarelli & caciocavallo cheese	14.5
Piccante : tomato, mozzarella, spicy n'duja sausage, pancetta & gorgonzola	14.5
Stagioni : tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
Contadina : tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	15
Parma : tomato, mozzarella, parma ham, rocket & shaved parmesan	15.5

Sides

The Flourstation sourdough tortano, olive oil & balsam	2
Rocket & parmesan salad, aged balsamic	4.5
Tenderstem broccoli, chilli, garlic & flaked almonds	5
Heritage beets & walnut pesto	5
Curly kale, chilli & garlic	5

After Dinner Cocktails

Espresso Martini: Cariel vanilla vodka, Kalhua, espresso & sugar syrup	9.5
Mulo Romano: Element 29, lime, averna amaro & ginger beer	8.5
Frangitini: Cariel vanilla vodka, frangelico & sugar	9.5
Amaretto Sour: disaronno, lemon juice, egg white & sugar syrup	8.5

An optional 12.5% service charge will be added to your bill.

Please let us know when ordering if you have any allergies; we have an allergens menu we can give you for clarification.