



The Oak W12

Apéritifs

La Madame Martini: "La Madame" gin, nolly pratt	9.5
Bellini: Bernardi Prosecco, peach purée	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

Jerusalem artichokes soup & chestnuts	7
Braised chicory salad, Brillat-Savarin cheese, walnut & honey dressing	8.5
Burrata d'Andria, Parma ham, sundried tomatoes, grilled sourdough	9
Grilled octopus, chorizo & piquillo salad, samphire, pickled saffron onions & caper berries, lemon aioli	9.5
Venison carpaccio, cocoa, truffle & celeriac purée, watercress	10.5
Vegetable board: Grilled butternut squash, oyster mushroom, parsnip, red onion, goat's curd stuffed piquillo peppers, Sicilian caponata & sourdough	11
Charcuterie board: Parma ham, Cecina de Leon, truffled salami, orange brushed lonzino, manchego pickled grapes, pear & chilli chutney	12

Mains

Homemade potato gnocchi, shiitake mushrooms & roasted salsify	14
Homemade pappardelle & slow cooked ox cheek ragu, blackberries & shallot relish	15.5
Chicken breast, polenta, spiced red cabbage, grape & mustard gravy	16.5
Pistachio, pine kernel & rosemary crusted cod filet, roasted cauliflower purée	18.5
Seared tuna, warm haricot & French beans salad, sundried tomato aioli	19.5
Chuck-eye steak tagliata, grilled king oyster mushroom celeriac crème, truffle mustard & 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
Scamorza : tomato, mozzarella, smoked scamorza spicy n'duja sausage	14
Gustosa : tomato mozzarella, Tuscan sausage, charcoal cheddar & parsley	14
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.