



## The Oak W12

### Apéritifs

Aperol Spritz: Aperol, prosecco & soda	8.5
La Madame Martini: "La Madame" gin, nolly pratt	9.5
Tropical Bellini: Prosecco, mango purée	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
Broad beans, ricotta & mint bruschetta	6
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Cecina de Leon, moluengo goat's cheese, grilled toast	6.5
Salt cod fritters, nero aioli	6.5
Duck liver pâté, orange compote & grilled sourdough	6.5
Grilled beef tagliata, salsa verde	7

### Starters

Carrot & orange soup, grilled sourdough	7
Golden beets tartar, goat's curd & thyme, watercress walnut bread crisps	8.5
Burrata d'Andria, Parma ham, sundried tomatoes, grilled sourdough	9
Lime & chilli crab salad, cucumber & mint	9.5
Venison carpaccio, cocoa, truffle & celeriac purée, watercress	11.5
Vegetable board: Tendersteam broccoli, calcots, oyster mushroom, piquillo peppers, burrata, Sicilian caponata & grilled sourdough	11

### Mains

Beetroot risotto & salted ricotta	14
Homemade rosemary pappardelle & beef ragu, shaved parmesan	15.5
Homemade ravioli, prawns & vanilla bisque	16
Pan seared seabass fillet, lemon & spinach puree, sautéed spinach & potato rosti	16.5
Seared tuna, grilled purple sprouting broccoli, pink fir potatoes & garlic confit aioli	19.5
Chuck-eye steak tagliata, grilled baby heritage carrots & leek, rocket & mint salad, salsa verde	20

### Pizza

<b>Margherita</b> : tomato, mozzarella, basil	9.5
<b>Basilico</b> : tomato, cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
<b>Diavola</b> : tomato, mozzarella, spicy ventricina salami & fresh chilli	14
<b>Scamorza</b> : tomato, mozzarella, smoked scamorza spicy n'duja sausage	14
<b>Zucchini</b> : tomato, mozzarella, grilled courgette, wild rocket, salted ricotta & truffle oil	14
<b>Stagioni</b> : tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
<b>Contadina</b> : tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	15
<b>Parma</b> : tomato, mozzarella, parma ham, rocket & shaved parmesan	15.5
<b>Salsiccia</b> : tomato, Tuscan sausage, fresh black truffle & fresh burrata	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
Carrots & fennel salad, lemon & mint	5
Curly kale, chilli & garlic	5

### After Dinner Cocktails

Espresso Martini: Cariel vanilla vodka, Kalhua, espresso & sugar syrup	9.5
Lemon Drop: Element 29 vodka, limoncello, lemon juice & sugar syrup	8.5
Breeze: Tanqueray gin, berto rosso vermouth, fernet branca	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.