



The Oak W12

Apéritifs

Sloe Gin Spritz: Sloe Gin, Port, Prosecco & Lemonade	10
London Cup & Lemonade: London Cup Gin, lemonade & fresh fruit	9

Non-alcoholic Apéritifs

Dragon Martini: Apple juice, agave syrup, real kombucha, cucumber & basil	6.5
Faux (French) 75: Real Kombucha dry dragon, lemon juice & sugar syrup	6.5

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
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Smoked mackerel paté bruschetta	6.5
Parma ham, fontina fonduta, crispy capers, grilled sourdough	6.5
Salt cod fritters, nero aioli	6.5
Grilled green asparagus, parmesan custard & truffle oil	6.5
Grilled Iberico secreto & rhubarb ketchup	7.5

Starters

Pea & mint soup, grilled sourdough	7
Octopus carpaccio, black ink aioli, monk's beard, lime dressing	9.5
Burrata d'Andria, Parma ham, rocket, pistachio, grilled sourdough	9
Grilled white asparagus & poached duck egg, hollandaise sauce	9.5
Vegetable board: grelot onions, grezzina courgette, peppers, green asparagus, burrata, Sicilian caponata, grilled sourdough	11

Mains

Spring risotto, broad beans, asparagus & peas, pecorino cheese	15
Homemade spinach pappardelle & duck ragu, shaved parmesan	15.5
Squid ink linguini, crab, chilli, lime & coriander	16
Grilled lamb chops, roasted jersey royals, green peas, wild garlic & mint jus	18
Seared tuna, mango, chilli & watercress salad, basil aioli	19.5
Chuck-eye steak tagliata, grilled courgettes, rocket & mint salad, salsa verde	20

Pizza

Margherita : tomato, mozzarella, basil	9.5
Basilico : tomato, cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
Diavola : tomato, mozzarella, spicy ventricina salami & fresh chilli	14
Scamorza : tomato, mozzarella, smoked scamorza spicy n'duja sausage	14
Zucchini : tomato, mozzarella, grilled courgette, wild rocket, salted ricotta & truffle oil	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
Salsiccia : tomato, Tuscan sausage, fresh black truffle & fresh burrata	15.5

Sides

The Flourstation sourdough, olive oil & balsamic	2
Rocket & parmesan salad, aged balsamic	4.5
Tenderstem broccoli, chilli, garlic & flaked almonds	5
Iberico tomato salad, moscatel & basil vinaigrette	5.5
Green beans, confit shallots & chilli	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.