

The Oak W12

June 2021

APÉRITIFS

Aperol Spritz: <i>Aperol, prosecco & soda water</i>	8.5
Milanese G&T: <i>Campari, Heyman's gin, & tonic water</i>	8.5

NON – ALCOHOLIC APÉRITIFS

Dry Dragon Martini: <i>kombucha dry dragon, apple juice, agave, basil & cucumber</i>	7
Crodino: <i>an intensely citrusy aroma with a spicy finish. Served with ice & slice of orange</i>	5.5

TAPAS & STARTERS

Nocellara del Belice olives	4.5
Smoked almonds	4
Sautéed chorizo, lemon, fennel seeds	7
Padron peppers, paprika salt	6
Crispy king prawns, sweet chilli sauce	9
Tomato & basil bruschetta	6
Wood fired garlic bread	6.5
Wood fired garlic bread with cheese	8.5
Parma ham croquettes, aioli	7
Burrata di Puglia, Parma ham & grilled sourdough	12
Smoked mackerel salad, radish, sundried tomatoes, kalamata olives	11.5
Grilled octopus & chorizo salad, saffron potatoes, lime aioli	13
Pickled beetroots carpaccio, crumbled goat's cheese, croutons, sunflower seeds	10

MAINS

Chicken Caesar salad/Vegetarian Caesar salad	15/13
Beef lasagne	14
Gnocchetti, basil pesto & feta cheese	13.5
Slow cooked beef ragu, homemade pappardelle, shaved parmesan	16.5
Grilled lamb chops, Jersey Royal potatoes, mint & peas purée	18.5
Seared tuna loin, spring vegetables, quinoa & heritage tomatoes salad, basil aioli	21
Pan fried sea bream, Mediterranean vegetables & couscous salad	17

PIZZAS

Margherita - tomato, mozzarella, fresh basil	10
Genova - tomato, fresh buffalo mozzarella, cherry tomatoes, Genova pesto	15
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	15
Rustica - tomato, mozzarella, gorgonzola, honeyed walnuts, spinach, artichokes	14
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	15
Diavola - tomato, mozzarella, ventracina salami, fresh chillies	15
Tartufo - tomato, fresh burrata, Tuscan sausage, truffle paste	16
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	15
Parma - tomato, mozzarella, wild rocket, Parma ham, parmesan cheese	16

All our cheeses, excluding parmesan, are pasteurised; a vegan mozzarella option is available on request.

SIDES

"Galeta" sourdough bread, olive oil & balsamic vinegar	3
Rocket & parmesan salad, aged balsamic	5
Heritage tomato salad & red onion	5.5
Shaved fennel salad, mint & chilli	5

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

Please inform a member of staff if you have any allergies or dietary requirements. Please note that we use nuts and products containing gluten throughout the kitchen and cannot guarantee that cross contamination has not occurred.

WEB: www.theoakw12.com, EMAIL: hello@theoakw12.com, INSTA: @theoakw12, TELEPHONE: 020 87417700

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