

# The Oak W12

## TAPAS

|  |         |
|--|---------|
| Smoked almonds V/Ve  | 4       |
| Nocellara del Belice olives V/Ve   | 4.5     |
| Padron peppers, paprika salt ( <b>May be spicy</b> ) V/Ve                              | 7       |
| Polenta chips & trio of dips (black olive aioli, truffle aioli & sweet chilli aioli) V | 7       |
| Cod bites & tartar sauce   | 7       |
| Manchego & poached apricot V   | 7       |
| Mushroom arancini & truffle aioli V  | 7       |
| Sautéed chorizo, lemon, fennel seeds   | 7.5     |
| Parma ham croquettes, aioli  | 8       |
| Wood fired garlic bread V/Ve /with cheese V  | 7.5/9.5 |
| Crispy king prawns, sweet chilli aioli   | 9.5     |

## STARTER

|  |     |
|--|-----|
| Winter vegetables soup, chive cream, grilled sourdough V                           | 8   |
| Chicken liver pate', red onion chutney, sourdough bread                            | 9   |
| Traditional prawn cocktail, Marie rose sauce, baby jam lettuce, avocado            | 9.5 |
| Caesar Salad, bacon, smoked chicken, parmesan croutons, quail egg, Caesar dressing | 12  |

## STARTER TO SHARE

|   |    |
|---|----|
| Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough   | 15 |
| Vegetable Platter, spiced roast pumpkin, glazed beetroot, tendersteam broccoli, grilled courgette, silver skin onion, caponata & grilled sourdough Ve | 15 |
| Chef's selection of Tapas   | 15 |

## MAINS

|  |      |
|--|------|
| Pumpkin and sage tortellini, shaved parmesan, basil oil drizzle V  | 17   |
| Roast Turkey breast, pig in blanket, rich gravy & Christmas trimming                                       | 18.5 |
| Hake fillet wrapped in Parma ham, crushed new potato cake, tendersteam broccoli, white wine & capers sauce | 19   |
| Venison ragu, homemade pappardelle, shaved parmesan  | 19   |
| Sirloin steak, stilton cheese sauce, roasted vine cherry tomatoes, French fries                            | 25   |

## PIZZAS

**"Christmas Special Salmon Pizza":** A delicious and unique black charcoal pizza baked with poached salmon and topped with smoked salmon creme fraiche, dill and chives 20

|   |      |
|---|------|
| <b>Margherita</b> - tomato, mozzarella, fresh basil V   | 13   |
| <b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza                                   | 17.5 |
| <b>Zucchini</b> - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil V                   | 17.5 |
| <b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil V | 17.5 |
| <b>Diavola</b> - tomato, mozzarella, Ventracina salami, fresh chillies  | 18.5 |
| <b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke                           | 18.5 |
| <b>Salsiccia</b> - tomato, mozzarella, Tuscan sausage, mushrooms  | 18.5 |
| <b>Prosciutto</b> - tomato, buffalo mozzarella, cherry tomatoes, Parma ham                                    | 19.5 |

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

## SIDES

|   |     |
|---|-----|
| Rocket & Parmesan salad V                                   | 5.5 |
| Roasted spiced pumpkin V/Ve                                 | 6   |
| Chef's selection of winter vegetables V/Ve                  | 6   |
| Fries and aioli V   | 6   |
| "Galeta" sourdough bread, olive oil & balsamic vinegar V/Ve | 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](http://www.theoakw12.com), EMAIL: [hello@theoakw12.com](mailto:hello@theoakw12.com), INSTA: @theoaklondon, TELEPHONE: 020 87417700

## Cocktails

### **Gingerbread Old Fashioned , £12**

*Wild Turkey, Gingerbread & Cinnamon Syrup*

### **Aroma, £11**

*El dorado rum, amaro Averna, gingerbread syrup  
chocolate bitter*

### **Baileys espresso Martini, £11**

*Sapling vodka, Baileys, Kahlua & espresso*

### **Yellow Storm, £12**

*Woodford reserve, Frangelico, pineapple & orange juice*

### **Mint Chocolate Martini, £12**

*Sapling vodka, Fernet branca, sugar syrup, espresso,  
chocolate powder & fresh mint*

### **Blood Orange & Campari Mimosa, 11**

*Campari, Prosecco & Blood orange juice*

### **Nutty Martini, £11**

*Sapling vodka, Frangelico & sugar syrup*

### **Byrrh Manhattan, £10**

*Byrrh vermouth, Maker's Mark, orange bitter*

### **Winter Spritz, £9.5**

*Aperol, Prosecco, ginger beer & soda*

### **Orange Chocolate Negroni, £12**

*Grand Marnier, Campari & Martini rosso,  
chocolate & orange bitter*

## Non – Alcoholic Cocktails £7.5

### **Dry Dragon Martini**

*Kombucha dry dragon, apple juice, agave, basil & cucumber*

### **Mock Margarita**

*Fresh lime & lemon juice, ginger ale & agave syrup*

### **Dragon 75**

*Kombucha Dry Dragon, lemon juice & sugar syrup*

### **Cranberry Delicious**

*Fresh mint, lime & cranberry juice, sugar syrup*

If you would like a different classic cocktail, just ask & we will see what we can do!

## Beer & Cider

### **Draught**

*Menabrea*

*Guinness*

*Orchard Pig Cider*

*Electric Eye Pale Ale*

### **Pint**

£6.8

£6.8

£6.2

£6.5

### **Half**

£3.60

£3.60

£3

£3.30

### **Bottled 330ml**

*Peroni Nastro Azzurro*

*San Miguel*

*Curious IPA*

*Estrella Galicia 0%*

*1936 Swiss Lager*

*Menabrea Ambrata*

£5.50

£5

£6

£4.50

£5.50

£5.50

## Soft Drinks

### **Crodino, £6**

### **Coke/Diet Coke, £3.5**

### **Fever Tree, £2.8**

Lemonade, Ginger ale, Ginger beer, Tonic water,

Natural light tonic water, Elderflower Tonic Water,

Soda water

### **Juices, £3 : Orange; Apple; Cranberry;**

Tomato; Pink grapefruit; Pineapple

### **Real Kombucha, £6**

Dry Dragon

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