

The Oak W12

TAPAS

Smoked almonds V/Ve	4
Nocellara del Belice olives V/Ve	4.5
Padron peppers, paprika salt (May be spicy) 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

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

	Pint	Half
<i>Menabrea</i>	£6.8	£3.60
<i>Guinness</i>	£6.8	£3.60
<i>Orchard Pig Cider</i>	£6.2	£3
<i>Electric Eye Pale Ale</i>	£6.5	£3.30

Bottled 330ml

<i>Peroni Nastro Azzurro</i>	£5.50
<i>San Miguel</i>	£5
<i>Curious IPA</i>	£6
<i>Estrella Galicia 0%</i>	£4.50
<i>1936 Swiss Lager</i>	£5.50
<i>Menabrea Ambrata</i>	£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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