

# 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
Manchego & poached apricot V	7
Mushroom arancini & truffle aioli V	7
Sautéed chorizo, lemon, fennel seeds	7.5
Smoked mackerel bruschetta	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

Lamb skewer, tomato, cucumber & black olive salad	8
Grilled watermelon, burnt orange segments, forest fruit compote & balsamic drizzle V/Ve	9
Quinoa salad, broad beans, green peas, Romanesco broccoli, salted ricotta, almond flakes, dates & grain mustard V	9/14
Homemade dill & mustard salmon gravlax, pickled cucumber, horseradish cream and beetroots	10.5
Smoked duck, grilled peach, lamb lettuce salad, sherry vinegar dressing	12

## SHARING STARTER

Burrata di Puglia, Parma ham, fresh figs & grilled sourdough	15
Vegetable Platter, mix peppers, green asparagus, Portobello mushrooms, shallots, Sicilian caponata, burrata & grilled sourdough V	15
Chef's selection of Tapas	15

## MAINS

Spinach & ricotta ravioli, parmesan, sage & butter sauce V	17
Grilled swordfish, spinach & chilli garlic, lemon & capers butter	19
Slow cooked Beef ragu, homemade pappardelle, shaved parmesan	19
Seared tuna, potatoes, asparagus, cherry tomatoes, artichokes salad, black olives aioli	22.5
Sirloin steak, roasted vine cherry tomatoes, fries & peppercorn sauce	25

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil V	12
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	16.5
<b>Zucchini</b> - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil V	16.5
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil V	16.5
<b>Diavola</b> - tomato, mozzarella, Ventracina salami, fresh chillies	17.5
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	17.5
<b>Salsiccia</b> - tomato, mozzarella, Tuscan sausage, mushrooms	17.5
<b>Prosciutto</b> - tomato, buffalo mozzarella, cherry tomatoes, Parma ham	18.5

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

## SIDES

Rocket & Parmesan salad V	5.5
Tomato & red onion salad V/Ve	5.5
Sautéed spinach, chilli & garlic V/Ve	6
Chef's selection of season 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