

The Oak W12

TAPAS

Smoked almonds V/Ve	4
Mixed olives (Nocellara, Carignola, Taggiasca) V/Ve	6
Selection of Bread, olive oil & balsamic vinegar	6
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
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

Winter vegetables soup, chive cream, grilled sourdough V	8
Chicken liver pate', tomato chutney, sourdough bread	9
Traditional prawn cocktail, Marie rose sauce, baby jam lettuce, avocado	9.5
Caesar Salad, bacon, 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, tomato chutney & grilled sourdough Ve	15
Chef's selection of Tapas	15

MAINS

Pumpkin tortelloni, shaved parmesan, sage butter & truffle 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 22

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
Parmigiana - tomato, mozzarella, grilled aubergine, parmesan, basil V	17.5
Diavola - tomato, mozzarella, Ventracina salami, fresh chillies	18.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	18.5
Salsiccia (Bianca) - mozzarella, Sausage & friarelli	18.5
Parma - tomato, mozzarella, rocket, Parma ham, shaved parmesan	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

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

Maker's Mark, 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

La Madame Martini, £13

La Madame gin, vermouth, 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

Blood Orange & Campari Mimosa, 11

Campari, Prosecco & Blood orange juice

Orange Chocolate Negroni, £12

*Grand Marnier, Campari, Martini rosso,
chocolate bitter & Terry's chocolate orange*

Santa Cup, £11

*Heyman's gin, raspberry puree, cinnamon syrup
cranberry juice*

Winter Spritz, £9.5

Aperol, Prosecco, ginger beer & soda

Nutty Martini, £11

Sapling vodka, Frangelico & sugar 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!

Mulled Wine £6.5

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, £3

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

WE ONLY ACCEPT CARD PAYMENTS

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