

The Oak W12

TAPAS

Smoked almonds <i>Ve</i>	4
Mixed olives (Nocellara, Carignola, Taggiasca) <i>Ve</i>	6
Selection of Bread, olive oil & balsamic vinegar <i>Ve</i>	6
Padron peppers, paprika salt (May be spicy) <i>Ve</i>	7
Polenta chips & trio of dips (black olive aioli, truffle aioli & sweet chilli aioli) <i>V</i>	7
Manchego & poached apricot <i>V</i>	7
Mushroom arancini & truffle aioli	7
Sautéed chorizo, lemon, fennel seeds	7.5
Smoked mackerel bruschetta	7.5
Parma ham croquettes, aioli	8
Wood fired garlic bread <i>Ve</i> /with cheese <i>V</i>	7.5/9.5
Crispy king prawns, sweet chilli aioli	9.5

STARTER

Vegetables soup, chive cream, grilled sourdough <i>V/Ve available</i>	8
Parmigiana: baked aubergine, tomato sauce & vegan parmesan <i>Ve</i>	8.5
Chicken liver pate', tomato chutney, sourdough bread	9
Caesar Salad, bacon, chicken, parmesan croutons, quail egg, Caesar dressing	12

STARTER TO SHARE

Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	15
Veggies Platter, spiced roast pumpkin, glazed beetroot, tendersteam broccoli, grilled courgette, silver skin onion, flat cup mushroom, tomato chutney & grilled sourdough <i>Ve</i>	15
Chef's selection of Tapas	15

MAINS

Chickpea ravioli, pumpkin puree & truffle oil <i>Ve</i>	17
Confit Duck leg, chorizo & five beans cassoulet, hasselback potatoes	18.5
Hake fillet, Parma ham, crushed new potato cake, tendersteam broccoli, white wine & capers sauce	19
Venison ragu, homemade pappardelle, shaved parmesan	19
Sirloin steak, garlic & parsley butter, roasted vine cherry tomatoes, French fries	25

PIZZAS

Choose your dough: Black charcoal pizza or Traditional Pizza.

Margherita - tomato, mozzarella, fresh basil <i>V</i>	13
Zucca- pumpkin and shitake mushroom cream, vegan mozzarella and vegan parmesan, truffle oil drizzle <i>Ve</i>	16
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	17.5
Zucchini - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil <i>V</i>	17.5
Parmigiana - tomato, mozzarella, grilled aubergine, parmesan, basil <i>V</i>	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
Salmone: creme fraiche, poached and smoked salmon, dill and chives	22

All our cheeses, excluding parmesan, are pasteurised;

SIDES

Rocket & Parmesan salad <i>V</i>	5.5
Tender steam broccoli & almond flakes <i>Ve</i>	6
Chef's selection of vegetables <i>Ve</i>	6
Fries and aioli <i>V</i>	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](https://www.instagram.com/theoaklondon), TELEPHONE: 020 87417700

Cocktails

Old Fashioned , £12

Maker's Mark, Brown sugar, orange bitter

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

Bellini, £11

Prosecco & peach syrup

Orange Chocolate Negroni, £12

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

Chilli Tommy's, £10

Olmecca Tequila, agave syrup, lime juice & chilli pepper

Winter Spritz, £9.5

Aperol, Prosecco, ginger beer & soda

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!

Mulled Wine £6.5

Beer & Cider

Draught

	Pint	Half
<i>Menabrea</i>	<i>£6.8</i>	<i>£3.60</i>
<i>Guinness</i>	<i>£6.8</i>	<i>£3.60</i>
<i>Orchard Pig Cider</i>	<i>£6.2</i>	<i>£3</i>
<i>Innis & Gunn</i>	<i>£6.5</i>	<i>£3.30</i>

Bottled 330ml

<i>Peroni Nastro Azzurro</i>	<i>£5.50</i>
<i>San Miguel</i>	<i>£5</i>
<i>Curious IPA</i>	<i>£6</i>
<i>Estrella Galicia 0%</i>	<i>£4.50</i>
<i>1936 Swiss Lager</i>	<i>£5.50</i>
<i>Menabrea Ambrata</i>	<i>£5.50</i>
<i>Moretti</i>	<i>£5.40</i>

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

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](https://www.instagram.com/theoaklondon), TELEPHONE: 020 87417700