

# The Oak W12

<b>Aperitivo:</b> Chef selection of Tapas with 2 drinks (ask staff for details)	20
<b>TAPAS</b>	
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>	7.5
Polenta chips & trio of dips (black olive aioli, truffle aioli & sweet chilli aioli) <i>V</i>	7.5
Manchego & poached apricot <i>V</i>	7.5
Mushroom arancini & truffle aioli	7.5
Sautéed chorizo, lemon, fennel seeds	7.5
Smoked mackerel bruschetta	8
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
Sirloin Steak tagliata, rocket, shaved parmesan & cherry tomatoes	12
<b>STARTER</b>	
Winter squash soup, warm bread & butter <i>V/Ve available</i>	8.5
Parmigiana: baked aubergine, tomato sauce & vegan parmesan <i>Ve</i>	9
Caprese Salad, beef tomatoes, buffalo mozzarella & basil <i>V</i>	9
<b>STARTER TO SHARE</b>	
Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	15
Veggies Platter, roasted peppers, portobello mushroom, banana shallot, winter squash, roast cherry tomatoes & sourdough <i>Ve</i>	15
Charcuterie platter, marinated artichokes sun blush tomatoes	17
Chef's selection of Tapas	15
<b>MAINS</b>	
Potato gnocchi, wild mushroom sauce, shaved parmesan & truffle oil drizzle <i>V</i>	17
Pan fried seabass, sauteed new potatoes & fine beans, tomato & pepper salsa	19
Beef ragu, homemade pappardelle, shaved parmesan	19
Slow cooked lamb shank, creamy mashed potatoes, seasonal vegetables & mint gravy	24
Sirloin steak, peppercorn sauce, roasted vine cherry tomatoes, French fries	25
<b>PIZZAS</b>	
Margherita - tomato, mozzarella, fresh basil <i>V</i>	13
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
Contadina - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	18.5
Diavola - tomato, mozzarella, Ventracina salami, fresh chillies	18.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	18.5
Golosa - tomato, sausage, pancetta arrotolata, fresh bufalo mozzarella	18.5
Parma - tomato, mozzarella, rocket, Parma ham, shaved parmesan	19.5
<i>All our cheeses, excluding parmesan, are pasteurised; vegan mozzarella available.</i>	
<b>SIDES</b>	
Rocket & Parmesan salad <i>V</i>	6
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

## WE ONLY ACCEPT CARD PAYMENT

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.

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