

# 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 <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
Mushroom arancini & truffle aioli	7.5
Sautéed chorizo, lemon, fennel seeds	7.5
Parma ham croquettes, aioli	8
Tapenade bruschetta <i>V</i>	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
Steak tagliata, rocket, shaved parmesan & cherry tomatoes	12
<b>STARTER</b>	
Parmigiana: baked aubergine, tomato sauce & parmesan <i>V</i>	9
Caprese Salad, beef tomatoes, buffalo mozzarella & basil <i>V</i>	9
Beetroot carpaccio & grilled goat's cheese salad, caramelised onion, roasted walnuts & honey dressing <i>V</i>	11
Caesar Salad, parmesan, croutons, egg, anchovies, bacon, chicken & Caesar dressing	12
<b>STARTER TO SHARE</b>	
Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	16
Veggies Platter, asparagus, mix peppers, cherry vine tomatoes, banana shallots, portobello mushroom, baby sweet corn, balsamic glaze syrup, tomatoes & caramelised onion chutney, sourdough bread <i>Ve</i> / add Burrata £5	16
Chef's selection of Tapas	15
<b>MAINS</b>	
Potato gnocchi, wild mushroom sauce, shaved parmesan & truffle oil drizzle <i>V</i>	18
Pan fried seabass, sauteed new potatoes & fine beans, tomato & pepper salsa	19
Beef ragu, homemade pappardelle, shaved parmesan	19
Seared tuna, marinated artichokes, boiled egg, tomatoes, French beans, new potatoes, & black olives aioli	22
Grilled Chicken breast, tomatoes couscous, tender steam broccoli, red pesto sauce	21
Rib eye steak, peppercorn sauce, roasted vine cherry tomatoes, French fries	27
<b>PIZZAS</b>	
<b>Margherita</b> - tomato, mozzarella, fresh basil <i>V</i>	13
<b>Marinara</b> – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella	16
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	17.5
<b>Zucchini</b> - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil <i>V</i>	17.5
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	18.5
<b>Diavola</b> - tomato, mozzarella, Ventracina salami, fresh chillies	18.5
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	18.5
<b>Golosa</b> - tomato, sausage, pancetta arrotolata, fresh buffalo mozzarella	18.5
<b>Parma</b> - 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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