

The Oak W12

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| Aperitivo: Chef selection of Tapas with 2 drinks (ask staff for details) | 20 |
| TAPAS | |
| 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 |
| Wood fired garlic bread <i>Ve</i> /with cheese <i>V</i> | 7.5/9.5 |
| Crispy fried calamari, spring onion & chilli sprinkle, aioli | 10 |
| Crispy king prawns, sweet chilli aioli | 10 |
| Steak tagliata, rocket, shaved parmesan & cherry tomatoes | 12 |
| STARTER | |
| Cream of sweetcorn soup & crouton <i>Ve</i> | 8 |
| Parmigiana: baked aubergine, tomato sauce & parmesan <i>V</i> | 9 |
| Beetroot carpaccio & grilled goat's cheese salad, caramelised onion, roasted walnuts & honey dressing <i>V</i> | 11 |
| Ham hock salad, pickled mushrooms & mustard dressing | 12 |
| STARTER TO SHARE | |
| 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 |
| MAINS | |
| 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 (Gluten free Pasta available) | 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 |
| PIZZAS | |
| Margherita - tomato, mozzarella, fresh basil <i>V</i> | 13 |
| Marinara – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella | 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 |
| 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 buffalo mozzarella | 18.5 |
| Parma - tomato, mozzarella, rocket, Parma ham, shaved parmesan | 19.5 |
| <i>Gluten free Pizza available, all our cheeses, excluding parmesan, are pasteurised; vegan mozzarella also available.</i> | |
| SIDES | |
| Rocket & Parmesan salad <i>V</i> | 7 |
| Tender steam broccoli & almond flakes <i>Ve</i> | 7 |
| Chef's selection of vegetables <i>Ve</i> | 7 |
| Fries and aioli <i>V</i> | 7 |

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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