

The Oak W12

Aperitivo: Chef selection of Tapas with 2 drinks: Negroni, Aperol Spritz, glass of wine or Peroni	20
TAPAS	
Smoked almonds <i>Ve</i>	4.5
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	8
Sautéed chorizo, lemon, fennel seeds	8
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	
Parmigiana: baked aubergine, tomato sauce & parmesan <i>V</i>	9.5
Roasted winter vegetable soup, warm bread & butter <i>V</i>	8.5
Ham hock salad & pickled vegetables, honey mustard dressing, toasted brioche	11
Homemade salmon gravlax, fennel & orange salad	12.5
STARTER TO SHARE	
Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	16
Veggies Platter, winter squash, broccoli, carrots, beetroots, banana shallots, portobello mushroom, pea sugar snap & grilled sourdough <i>Ve</i> / add Burrata £5	16
Chef's selection of Tapas	16
MAINS	
Pumpkin Tortelloni, sage butter sauce, shaved parmesan & truffle oil drizzle <i>V</i>	18
Pan fried salmon, stir fry teriyaki vegetables, toasted sesame	19.5
Beef ragu, homemade pappardelle, shaved parmesan (Gluten free Pasta available)	19
Roast Turkey breast, pigs in blanket, rosemary & sea salt roasted new potatoes, winter vegetable & gravy	19.5
Chicken & mushroom fricassee in vol-au-vent pastry, tenders team broccoli & new potatoes	18.5
Rib eye steak, peppercorn sauce, roasted vine cherry tomatoes, French fries	27
PIZZAS	
Salmon Deluxe – Poached , smoked & gravlax salmon, oven baked betroot, chives & dill creme fraiche	22
Pigs in blanket – mozzarella, camembert, sausage, bacon & cranberry sauce	20
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>	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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