

# The Oak W12

## APÉRITIFS

Aperol spritz – Aperol, prosecco & soda	9.5
Negroni – Hayman’s gin, campari, martini rosso	10

## NON – ALCOHOLIC APÉRITIFS

Forest spritz – Everleaf forest, light tonic	8.5
Marine mimosa – Everleaf marine, orange juice, tonic water	8.5

## TAPAS & STARTER

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
Parmigiana, baked aubergine, tomato sauce & parmesan <i>V</i>	9.5
Roasted winter vegetable soup, warm bread & butter <i>V</i>	8.5

## 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 / add 2 selected drinks (ask for details)	16/20

## MAINS

Mediterranean beef burger, tomato, mozzarella, Ventricina salami, gherkins & skinny fries	15
Potato gnocchi, basil & peanuts pesto, parmesan	14
Traditional Italian lasagna	14
Beef ragu, homemade pappardelle, shaved parmesan ( <b>gluten free pasta available</b> )	16
Salmon & white fish cake, poached egg, mixed salad	16
Chicken & mushroom fricassee in vol-au-vent pastry, tenderstem broccoli & new potatoes	15
Sirloin steak, roasted tomatoes, French fries/ add peppercorn sauce £3	19

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil <i>V</i>	11
<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	15
<b>Zucchini</b> - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil <i>V</i>	15
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	15
<b>Diavola</b> - tomato, mozzarella, Ventracina salami, fresh chillies	16
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes	16
<b>Parma</b> - tomato, mozzarella, Parma ham, rocket & shaved parmesan	17.5

*Gluten free pizza available; all our cheeses, excluding parmesan, are pasteurised; vegan mozzarella also available.*

## SIDES

Rocket & parmesan salad <i>V</i>	6
Tenderstem broccoli & almond flakes <i>Ve</i>	6
Chef’s selection of vegetables <i>Ve</i>	6
Fries & 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.

WEB: www.theoakw12.com, EMAIL: hello@theoakw12.com, INSTA: @theoaW12, TELEPHONE: 020 87417700