

# The Oak W12

## APÉRITIFS £10

Rome-Negroni: Campari, Hayman's gin, Martini Rosso

Saint Tropez-Spritz: Sapling vodka, St Germain, lemon juice & soda

## NON – ALCOHOLIC APÉRITIFS £9

Forest spritz: Everleaf forest, light tonic

Marinegarita: Everleaf marine, lime juice & agave syrup

## 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
Truffle & olives 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
Gambas al ajillo: Spanish garlic shrimp	10

## STARTER

Minestrone soup	8
Parmigiana, baked aubergine, tomato sauce & parmesan <i>V</i>	9.5
Beetroot carpaccio & grilled goat's cheese salad, caramelised onion, roasted walnuts & honey dressing <i>V</i>	14
Polpette: Italian meatball & arrabbiata sauce	12

## STARTER TO SHARE

Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	16
Vegetables platter, mixed peppers, courgette, portobello mushrooms, asparagus, banana shallots, tomato chutney & grilled sourdough <i>Ve</i> / add burrata £5	16
Chef's selection of tapas / add 2 selected drinks (ask for details)	20/25

## MAINS

Spinach & ricotta ravioli, butter & sage sauce	19
Beef ragu, homemade pappardelle, shaved parmesan ( <b>gluten free pasta available</b> )	19
Panfried seabass, sautéed new potatoes & fine beans, tomato & pepper salsa	22
Seared tuna, warm Nicoise salad	22
Slow cooked lamb shank, mixed beans cassoulet	23
Steak tagliata, rocket, parmesan and cherry vine tomatoes & fries	26

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil <i>V</i>	12
<b>Marinara</b> – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella	17
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	16
<b>Zucchini</b> - tomato, mozzarella, courgette, wild rocket, salted ricotta, truffle oil <i>V</i>	16
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	16
<b>Diavola</b> - tomato, mozzarella, Ventracina salami, fresh chillies	17
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes	17
<b>Parma</b> - tomato, mozzarella, Parma ham, rocket & shaved parmesan	18

*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, chilli & garlic <i>Ve</i>	6
Chef's selection of vegetables <i>Ve</i>	6
Fries & aioli <i>V</i>	6
Green salad, olive oil	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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