

# The Oak W12

## APÉRITIFS £12

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 <i>V</i>	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

## STARTER

Gambas al ajillo: Spanish garlic shrimp, mixed salad & grilled sourdough	12
Parmigiana, baked aubergine, tomato sauce & parmesan <i>V</i>	9.5
Caprese Salad, beef tomatoes, mozzarella & basil	12
Beetroot carpaccio & grilled goat's cheese salad, caramelised onion, roasted walnuts & honey dressing <i>V</i>	14

## STARTER TO SHARE

Burrata di Puglia, Parma ham, sundried tomatoes & grilled sourdough	18
Vegetables platter, mixed peppers, courgette, portobello mushrooms, asparagus, banana shallots, tomato chutney & grilled sourdough <i>Ve</i> / add burrata £5	17
Chef's selection of tapas / add 2 selected drinks (ask for details)	20/25

## MAINS

Spinach & ricotta ravioli, butter & sage sauce <i>V</i>	19
Beef ragu, homemade pappardelle, shaved parmesan ( <b>gluten free pasta available</b> )	20
Panfried seabass, sautéed new potatoes & fine beans, tomato & pepper salsa	23
Seared tuna, warm nicoise salad	23
Grilled French-trimmed chicken breast, tomato couscous, artichokes, tomatoes, red onion & olives salad	23
Steak tagliata, rocket, parmesan and cherry vine tomatoes & fries	27

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil <i>V</i>	12
<b>Regina</b> – tomato, buffalo mozzarella, basil, parmesan & olive 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>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>Marinara</b> – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella	17
<b>Diavola</b> - tomato, mozzarella, ventricina salami, fresh chillies	17
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes	17
<b>Tricolore</b> – tomato, spicy gorgonzola, Genova pesto, sun-dried tomatoes, fresh burrata <i>V</i>	18
<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>	7
Tenderstem broccoli, chilli & garlic <i>Ve</i>	7
Chef's selection of vegetables <i>Ve</i>	7
Fries & aioli <i>V</i>	7
Green salad, olive oil <i>Ve</i>	7

## WE ONLY ACCEPT CARD PAYMENTS

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