

# The Oak W12

## CICCHETTI & STARTER

Smoked almonds <i>Ve</i>	4.5
Mixed olives <i>Ve</i>	6
Selection of bread: pane carasao, sourdough & wood fired panuozzo, olive oil & balsamic vinegar <i>Ve</i>	6
Grilled sourdough <i>Ve</i>	4
Wood fired garlic bread <i>Ve</i> /with cheese <i>V</i>	8/10
Padron peppers, paprika salt (may be spicy) <i>Ve</i>	7.5
Sautéed chorizo, lemon, fennel seeds	8
Parma ham croquettes, aioli	8
Spinach & mozzarella arancini, herbs aioli <i>V</i>	8
Semi dried tomato & salted ricotta bruschetta	10
Whitebait anchovies & arrabbiata sauce	10
Crispy fried calamari, spring onion & chilli sprinkle, aioli	10
Tempura prawns, sweet chilli aioli	10
Aubergine Parmigiana, grilled sourdough <i>V</i>	12
Roasted butternut squash, feta cheese, caramelised onion, mix seeds, balsamic vinegar <i>V</i>	12
Steak tagliata, rocket, cherry tomatoes & parmesan	14
Burrata di Puglia, Parma ham, figs, balsamic dressing & grilled sourdough – <i>for 2 people</i>	18
Chef's selection of cicchetti / add 2 selected drinks (ask for details)	20/25

## MAINS

Spinach & ricotta ravioli, sage & butter sauce <i>V</i>	19
Beef ragu, homemade pappardelle, shaved parmesan ( <b>gluten free pasta available</b> )	20
Panfried salmon, creamy leek sauce, tenderstem broccoli, crushed new potatoes	23
Turkey "saltimbocca", creamy mashed potatoes, sprouting broccoli and cranberry gravy	23
Sirloin Steak, peppercorn sauce, roasted vine cherry tomatoes, French fries	27

## SIDES

Rocket & parmesan salad <i>V</i>	7
Curly kale, chilli & garlic <i>Ve</i>	7
Chef's selection of vegetables <i>Ve</i>	7
Fries & aioli <i>V</i>	7
Dirty fries, guanciale, parmesan, aioli	8

## PIZZAS

<b>Christmas Special</b> - tomato, guanciale, Italian sausage, burrata, garlic oil	21
<b>Margherita</b> - tomato, mozzarella, fresh basil <i>V</i>	13
<b>Regina</b> – tomato, buffalo mozzarella, basil, parmesan & olive oil <i>V</i>	17
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	17
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	18
<b>Marinara</b> – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella	18
<b>Diavola</b> - tomato, mozzarella, ventricina salami, fresh chillies	18
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes	18
<b>Calzone</b> – mozzarella, egg, Parma ham & mushrooms	19
<b>Parma</b> - tomato, mozzarella, Parma ham, rocket & shaved parmesan	19

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

## DESSERT

Panettone butter pudding, vanilla ice cream & raspberry compote	7.5
Dark chocolate brownie, clotted cream	7.5
Chocolate profiterol	7.5
Napolitan babá, Chantilly cream & forest fruit compote	7.5
Ice cream & sorbet selection	7.5
Affogato al caffè – with Amaretto or with Baileys	6/10
Selection of cheese: gorgonzola, truffled brie & pecorino sardo served with grapes, honey & biscuits	10

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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