

The Oak W2

Allergens menu

TAPAS

Mixed olives **N, L**
Focaccia bread **GL**
Padron peppers with paprika salt **GL, F, N, E**
Sautéed chorizo, fennel seeds and lemon **GL, SD, P, N**
Zucchini fritte with aioli's herbs **D, GL, N**
Parma ham & cheese croquettes with aioli **E, N, GL, D, M**
Tomato bruschetta with basil and garlic **GL**
Crispy buttery prawns, sweet chilli sauce and lemon **GL, E, CR, MU, P, SO, N, D**
Calamari fritti and spring onions, chilli and lemon aioli **F, E, N, MU, P, GL, D**
Grilled beef sirloin served with salsa verde **F, MU, SD**

STARTERS

Aubergine parmigiana **D, GL, C, N, E**
Quinoa spring salad, asparagus, green peas, artichokes, broccoli, almond flakes, dates, mustard dressing **MU, N, SD**
Apulian burrata with heirloom tomatoes, asparagus, grilled sourdough and basil oil **D, GL**
Grilled octopus with sweet pepper ragù, aioli, cherry tomatoes and frisee salad **MU, E, F, C, SD**
Italian charcuterie platter, grilled sourdough, cornichons and caper-berries **GL, SD**

MAINS

Risotto with radicchio served with gorgonzola & roasted walnuts **D, N, SD**
Homemade paccheri, veal ragù, parmesan **D, C, GL, E, SD**
Monkfish gratin with broad beans & pancetta, lemon spinach **F, D, N, SD, GL**
Ossobuco with mashed potato, kale & lentils served with gremolata **C, D, GL, SD, N**
Beef rib-eye steak, king oyster mushrooms & crushed new potatoes **D**
Celery steak with basil hummus, cauliflower & crispy purple kale **C, SD**

WOOD FIRED PIZZAS

Garlic bread **GL, D, N**
Margherita - tomato, mozzarella, fresh basil **GL, D**
Ortolana - buffalo mozzarella, tomato, smoked pancetta, sun dried tomato, garlic butter, rosemary, basil pesto **GL, D, SD, N, P**
Napoli - tomato, mozzarella, black olives, anchovies, capers, oregano, fresh garlic **GL, D, F, SD**
Zucchini - tomato, mozzarella, courgette, salted ricotta, wild rocket, truffle oil **GL, D, N**
Vegetariana - tomato, mozzarella, grilled courgettes, aubergines, peppers **GL, D, N**
Toscana - yellow tomato, mozzarella, Tuscan sausage, stracciatella cheese, red chilli **SU, GL, N, D**
Diavola - tomato, mozzarella, Ventricina salami, fresh chilli **GL, D**
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke **GL, D, SD**
Tartufo - tomato, burrata Di Andria, Sicilian sausage, black truffle paste **GL, D**
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza **GL, D**
Prosciutto - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes **GL, D**
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil **GL, D, SD, C, N**
Spagnola - tomato, chorizo, burrata, gorgonzola, pequillo peppers, spring onions, rosemary, garlic butter **SD, GL, D**
Bianca - 4 Formaggi - mozzarella, taleggio, gorgonzola, smoked scamorza, parmesan **D, GL, SD**

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CR=Crustaceans GL=Gluten MU=Mustard P=Peanuts D=Milk SD=Sulphur Dioxide

SIDES

Honey roasted carrots with shaved almonds **N**
Savoy cabbage with black olives, garlic & chilli **SD**
Cauliflower with gorgonzola cheese, toasted bread crumb **D, GL**
Roasted new potatoes with rosemary **N**
Mixed leaves salad with heirloom tomatoes **N**

DESSERT

Dark chocolate brownie, fresh berries, yogurt 's honey **D, E, GL, N**
Tiramisù **E, D, N, GL**
Spice Rhubarb tart, vanilla ice cream **GL, D**
Salted caramel cheese cake, honey comb ice cream **D**
Selection of ice creams **D**
Sorbets -
Affogato al caffè **D, GL**
Our finest selection of Italian cheeses, served with grapes, honey, crackers and bread **GL, D**

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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.