

The Oak W2

Allergens menu

TAPAS

Mixed olives **N, L**
Bread stick *grissini*, Sardinian carasau (*thin and crunchy flat bread*) & focaccia **GL**
Gorgonzola with walnuts and honey crostini **D, GL, SD, N**
Zucchini fritte with mint aioli **E, GL, MU, D**
Bruschetta trio with hummus, roasted pepper, truffle & mushrooms, pesto rosso **GL, SD, N, D**
Chicken liver pâté with cornichons and toasted sourdough bread **D, GL, SD**
Parma ham and cheese croquettes with gorgonzola sauce **D, GL, N**
Nduja arancini with parmesan sauce **D, GL, N, SD, E**
Whitebait, lemon, paprika **F, GL, D**
Calamari fritti with lemon mayo **F, E, GL, D, MU**
Italian fritto misto **D, GL, E, N, SD**

STARTERS

Butternut squash soup, herbs croutons **C, GL, SD**
Aubergine parmigiana **D, GL, C, N, E**
Oven baked figs wrapped in Parma ham with burrata **D, N, SD**
Sautéed mussels with white wine, garlic, chilli **F, CR, SD, D**
Veal carpaccio with rocket and parmesan cheese dressing & balsamic vinegar **D, GL, SD**
Italian charcuterie platter, bread stick *grissini*, Sardinian carasau bread & mixed pickled vegetables **SD, GL**

MAINS

Prawns and courgette risotto **CR, D, SD**
Homemade pappardelle, wild boar ragù **D, C, GL, E, SD**
Truffle & ricotta ravioli with butter and sage sauce, toasted walnuts **GL, E, D**
Baked seabream with fennel, new potatoes and prosecco sauce **F, D, SD, GL**
Turkey saltimbocca (ham and sage) with potatoes, Romanesco and cranberry sauce **GL, D, SD, C**
Beef rib-eye steak, king oyster mushrooms & crushed new potatoes **D, GL, E, N, SD**
Celeriac 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, burratina 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**

C=Celery **E=Eggs** **MO=Molluscs** **N=Tree nuts** **L=Lupin** **SO=Soya** **SE=Sesame** **F=Fish**
CR=Crustaceans **GL=Gluten** **MU=Mustard** **P=Peanuts** **D=Milk** **SD=Sulphur Dioxide**

SIDES

Honey roasted carrots with almonds flakes **SD, N**

Sprouting broccoli with garlic & chilli, toasted almonds **N**

Cauliflower with gorgonzola cheese, toasted breadcrumbs **D, N, SD, GL**

Crushed new potatoes with rosemary **N, GL, D, E, SD**

Mixed leaves salad with heirloom tomatoes **N**

DESSERT

Chocolate fondant with raspberry sauce **E, N, SO, D**

Rhum baba' with chantilly cream & red raspberries **D, E, GL, SD, N, SO**

Pandoro with zabaione cream **GL, E, D, SD**

Cannoli Siciliani filled with ricotta and candied fruits **D, GL, SO, E, SE, N, L, SD**

Panettone butter pudding with mixed berries coulis **GL, E, D**

Praline pistacchio semifreddo, hot chocolate sauce **N, GL, E, D**

Selection of ice creams **D**

Sorbets -

Affogato al caffè **D, GL**

Our finest selection of Italian cheeses, served with grapes, honey & crackers **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.