

The Oak W2

Allergens menu

TAPAS

Mixed olives **N, L**
Focaccia bread **GL**
Padron peppers with paprika salt **GL, F, N**
Sautéed chorizo, fennel seeds and lemon **GL, SD, P, N**
Wood fired garlic bread **GL, D, N**
Wood fired cheese garlic bread **GL, D, 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**
Beef carpaccio with parmesan, crispy capers and watercress salad **SD, D**
Italian charcuterie platter, grilled sourdough, cornichons and caper-berries **GL, SD**

MAINS

Spring risotto bianco, asparagus, green peas, pecorino cheese **D**
Homemade tagliatelle, beef ragù, parmesan **D, GL, SD, N, C, E**
Spaghetti chitarra with crab, lime and fresh chilli **GL, MU, F, CR, E**
Seared tuna, asparagus, artichokes, cherry tomatoes, watercress salad and black garlic cream **MU, E, F, SD**
Beef rib-eye steak, king oyster mushrooms, celeriac, rocket salad, peppercorn sauce **D, C**

WOOD FIRED PIZZAS

Margherita - tomato, mozzarella, fresh basil **GL, D**
Ortolana - bufalo 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**
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**

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

- Rocket and parmesan salad **D, SD**
- Shaved fennel salad, mint and chilli dressing -
- Heirloom tomatoes and red onions salad, basil oil -
- Tenderstem broccoli, almonds and chilli **N**
- Sautéed spinach with confit garlic, fresh chilli -

DESSERT

- Dark chocolate brownie, fresh berries, yogurt 's honey **D, E, GL**
- 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.