

The Oak W2

Allergens menu

TAPAS

Mixed olives – Cerignola, Puglia, - Nocellara , Sicily, **N, L**
Homemade pizza bread **GL**
Padron peppers with paprika salt **GL, F, N**
Sautéed chorizo, fennel seeds, lemon **GL, SD, P, N**
Wood fired garlic bread **GL, D, N**
Wood fired cheese garlic bread **GL, D, N**
Zucchini fritte **D, GL, N**
Parma ham & cheese croquettes, devil aioli **E, N, GL, D, M**
Bruschetta with confit tomatoes and white anchovies **F, GL, N, SD**
Truffle and olive arancini served with arrabiata sauce **V GL, D, N, E, SD**
Calamari fritti, lemon, aioli **F, E, N, MU, P, GL**

STARTERS

Broccoli and white onion velvet soup, served with crispy onion and fennel seeds croutons **C, N, GL**
Aubergine parmigiana **D, GL, C, N, E**
Goat cheese salad, beetroot, mixed leaves, roasted walnuts, honey dressing **D, N**
Apulian burrata, Parma ham, grilled sourdough, cherry tomatoes and fresh basil **D, GL, N**
Italian charcuterie board served with Camembert cheese, olives, berry capers and datterino **GL, N, D**

MAINS

Gnocchi with basil pesto, sun dried tomatoes, black olives and toasted bread crumbs **Ve / V GL, SD, N, P**
Homemade tagliatelle, beef ragù **D, GL, SD, N, C, E**
Truffle and ricotta ravioli served with butter and sage sauce with toasted walnuts **V N, GL, D**
Pan fried cod fillet, sauté potatoes, chilly and garlic spinach served with beurre blanc sauce **F, D, N**
Beef tagliata with wild rocket and parmesan, cherry tomatoes **D, N**

PIZZAS

Margherita - tomato, mozzarella, fresh basil **GL, D**
Ortolana – buffalo mozzarella, touch 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**
Spagnola – tomato, buffalo mozzarella, chorizo, spiced gorgonzola, piquillo peppers, rosemary **GL, D**
Diavola - tomato, mozzarella, Ventricina salami, fresh chillies **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**
Gustosa - tomato, mozzarella, gorgonzola, salame Napoli, parmesan, rocket **GL, D, SD**
Rainbow – tomato, mozzarella, rocket, bresaola, mortadella, coppa, mixed olives, pecorino cheese **GL, D, SD**
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil **GL, D, SD, C, N**
Pizza Bianca- Friarielli – mozzarella, spicy friarielli, Sicilian sausage, parmesan cheese **GL, SD, D**

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 & parmesan salad **D, SD, N**

Roast potatoes, rosemary herbs **GL, N, D**

Cavolo nero, fresh chilli, garlic oil **Vegan N**

Tender steam broccoli, almonds and chilli **N**

Sauté spinach with confit garlic fresh chilli-**Vegan N**

DESSERT

Chocolate brownie, green apple sorbets **E, GL, N**

Tiramisù **E, D, N, GL**

Sticky toffee pudding, butter squash sauce, ginger and honey ice creams **D, GL, E**

Almonds pannacotta, raspberries sauce **D, N**

Mixed berry cheese cake **D, GL, E, SD**

Selection of ice creams **D**

Sorbets -

Affogato al caffè **D, GL**

Our finest selection of cheeses, served with pickles and crackers **G, 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.

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