

The Oak W2

JUNE 2021

TAPAS AND STARTERS

Nocellara olives Ve	4
Padron peppers, smoked paprika salt Ve	6
Sautéed chorizo, fennel seeds, lemon	7
Fresh tomato bruschetta Ve	6
Crispy prawns, sweet chilli sauce	9
Italian charcuterie board	14
Charred asparagus, duck egg, pecorino & summer truffle	16
Prawns, crab & heirloom tomato salad	15
Wood fired garlic bread	6
Bulgur wheat, baby artichokes & tofu tabbouleh salad Ve	10
Wood fired cheese bread	8.5
Burrata di Puglia, Parma ham, grilled sourdough	13

MAINS

Homemade pappardelle with beef ragu'	16
Spinach & basil pesto gnocchetti, sundried cherry tomatoes, mushrooms & capers Ve	15
Seabass tortelli shellfish consommé	18
Grilled sea trout, Mediterranean vegetables and giant couscous	20
Roast celeriac steak, cauliflower, wild garlic hummus, crispy kale Ve	16
Seared duck breast, orange & Campari glaze, leg bon bons, dauphinoise & spring greens	21

PIZZAS

Margherita - tomato, mozzarella, fresh basil	10
Piccante - tomato, mozzarella, spicy n' duja sausage, smoked scamorza	15
Zucchine - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	14
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	16
Diavola - tomato, mozzarella, Venticina salami, fresh chillies	15
Tartufo - tomato, burrata, Tuscan sausage, truffle paste	16
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	15
Parma - tomato, mozzarella, wild rocket, Parma ham, parmesan cheese	16
Basilico - tomato, buffalo mozzarella, cherry tomatoes, basil leaves	15

SIDES

Mediterranean vegetables	5
Rocket & parmesan salad	6
Mixed leaves salad, cucumber & tomatoes Ve	5
Mediterranean roast potatoes	5

DESSERTS

Chocolate brownie, vanilla sauce, mixed berries Ve	6
Lemon crème brûlée	6
Passion fruit cheesecake	6
Tiramisu'	6
Selection of ice creams and sorbets	4.5

All our cheeses, excluding parmesan, are pasteurised; a vegan mozzarella option is available on request.

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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