

The Oak W2

MONDAY - SATURDAY

TAPAS

Antipasti board – selection of Italian cured meat, sundried tomatoes, artichokes	12
Crispy Prawns, sweet chilly	9
Padron Peppers, paprika salt	5
Spinach and Mozzarella arancini	5.5
Chorizo, fennel seeds, lemon	5.5
Bruschetta with fresh tomatoes	6

STARTERS

Red peppers, aubergine, quinoa salad, tahini dressing	10
Burrata di Puglia, Parma ham, grilled sourdough	10
Sea trout tartare, pickled red onions, bloody Mary, crispy flat bread	11
Beetroot salad, goats cheese mousse, walnuts and baby gem	10

MAINS

Pappardelle with beef ragu	15
Pan fried Stone bass, kalamata, saffron potatoes, cherry tomatoes	18
Double loin of lamb, risotto cake, valeriana & shallot salad	18
Basil pesto cavatelli, leccino olives, fresh tomato concasse	13

SIDES

Broccoli with almonds	5
Heritage tomato salad	5
Roast new potatoes	5
Rocket and parmesan salad	6

PIZZAS

Margherita - tomato, mozzarella, fresh basil	10
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	15
Zucchine - tomato, mozzarella, courgette, salted ricotta, wild rocket, truffle oil	14
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	15
Diavola - tomato, mozzarella, ventracina 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

DESSERTS

Apple tart	6
Chocolate parfait, mixed berries	7
Pineapple carpaccio, mango, Thai basil, coconut	6
Tiramisu	6
Ice creams, sorbets	4
Cheese selection - Blu di Langa, taleggio, pecorino	12

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.

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