

The Oak W2

DECEMBER MENU

TAPAS

Mixed olives – <i>Cerignola Puglia, Nocellara Sicily, Taggiasca Liguria</i> Ve	6
Homemade pizza bread and Sardinian pane carasau - traditional thin & crispy flat bread Ve	6
Padron peppers, with paprika salt Ve	7
Sautéed chorizo, fennel seeds and lemon	7.5
Wood fired garlic bread/cheese	8/10
Tomato & mozzarella arancini, arrabbiata sauce	9
Parma ham & cheese croquettes, devil aioli	9
Bruschetta with confit tomatoes and white anchovies	9.5
Crispy buttery prawns, sweet chilli sauce	10
Calamari fritti with lemon, aioli	12
Roman pecorino cheese, homemade apple chutney	12
Cotechino with lentils	13

STARTERS

Broccoli and white onion velvet soup, served with Chrissy onion and fennel seeds croutons	8
Romanesco salad, cous cous, chickpeas, pommels grained and citronette dressing Ve	10
Beef carpaccio served with rocket, parmesan and balsamic dressing	12
Apulian burrata served with Parma ham, grilled sourdough, figs and honey	13
Cured smoked salmon, red orange dressing, soft cheese sauce, poppy seeds	13
Italian charcuterie board served with Camembert cheese, olives, berry capers and datterino – for 2pp	16

MAINS

Wild mushroom risotto, pecorino cheese and black truffle oil Ve	16
Homemade tagliatelle, wild board ragu	18
Linguine with datterino, mussels, clams, king prawns, fresh chilly and chives	19
Turkey breast, cranberries gravy, roast potatoes, romanesco and crispy guanciale	20
Seabass fillet baked in foil, white wine and butter sauce, baby seasonal vegetables	21
Beef tagliata with wild rocket and parmesan, cherry tomatoes	26

SIDES

Rocket and parmesan salad	6.5
Roast potatoes, rosemary herbs Ve	6.5
Sautéed Brussels croute with crispy guanciale	6.5
Spinach Italian style, raisins and roast almonds Ve	6.5

PIZZAS

Christmas Special Salmon Pizza -A delicious and unique black charcoal pizza baked with poached salmon and topped with smoked salmon creme fraiche, dill and chives	22
Margherita - tomato, mozzarella, fresh basil	13
Vegetariana – tomato, mozzarella, grilled courgettes, aubergines, peppers, salted ricotta, rocket, truffle oil	18.5
Basilico – tomato, bufala mozzarella, cherry tomatoes, basil pesto	18.5
Diavola - tomato, mozzarella, Ventricina salami, fresh chillies	19.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
Tartufo – tomato, burratina Di Andria, Tuscan sausage, black truffle paste	19.5
Piccante - tomato, mozzarella, spicy n’duja sausage, smoked scamorza	20
Prosciutto - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes	20
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	21
Gourmet Venison - tomato, mozzarella, crispy curly kale, homemade venison carpaccio, Sardinian pecorino crisps, Port and Rosemary reduction	22

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

DESSERTS

Chocolate and hazelnut brownie, green apple sorbets Ve	6.5
Pandoro tiramisu	7
Sticky toffee pudding, butter squash sauce, ginger and honey ice cream	7
Red orange crème brûlée	7
Panettone and mixed berry cheesecake	6
Our finest selection of cheeses, served with pickles and crackers – for 2pp	14
Selection of ice creams and sorbets	6
Affogato al caffè'	7
Chocolate salami	4

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. An optional 12.5% service charge will be added to your bill

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