



The Oak W2

CICCHETTI

Mixed olives – Cerignola, Puglia - Nocellara, Sicily -vegan	6
Focaccia bread -vegan	6
Padron peppers with paprika salt -vegan	7
Sautéed chorizo, fennel seeds and lemon	8.5
Wood fired garlic bread -vegan /cheese	8/10
Zucchine fritte with aioli's herbs -vegan	8.5
Parma ham and cheese croquettes with aioli	9
Bruschetta with black olives tapenade and fresh ricotta	10.5
Crispy buttery prawns, sweet chilli sauce and lemon	11
Calamari fritti and spring onions, chilli and lemon aioli	13
Grilled beef sirloin served with salsa verde	14

STARTERS

Aubergine parmigiana	14
Quinoa spring salad, asparagus, green peas, artichokes, broccoli, almond flakes, dates and mustard dressing ✓/ve	15
Apulian burrata with heirloom tomatoes, asparagus, grilled sourdough and basil oil	16
Beef carpaccio with parmesan, crispy capers and watercress salad	17
Italian charcuterie platter, grilled sourdough, cornichons and caper-berries – for 2pp	19

MAINS

Spring risotto bianco, asparagus, green peas, pecorino cheese - vegan option available	17
Homemade rigatoni, beef ragù, parmesan - a gluten free pasta option is available on request	20
Linguine with crab, lime and fresh chilli	21
Searred tuna, asparagus, artichokes, cherry tomatoes, watercress salad and black garlic cream	24
Beef tagliata, king oyster mushrooms, celeriac, rocket salad and peppercorn sauce	28

SIDES

Rocket salad -vegan /parmesan	7
Shaved fennel salad, mint and chilli dressing -vegan	7
Heirloom tomatoes and red onions salad, basil oil -vegan	7
Tender stem broccoli, almonds and chilli -vegan	7
Sautéed spinach with confit garlic, fresh chilli -vegan	7

WOOD FIRED PIZZAS

Margherita - tomato, mozzarella, basil	13
Ortolana - fresh buffalo mozzarella, tomato, smoked pancetta, sun dried tomato, garlic butter, rosemary, basil pesto	18
Napoli - tomato, mozzarella, black olives, anchovies, capers, oregano	18.5
Zucchine - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
Vegetariana - tomato, mozzarella, grilled courgettes, aubergines, peppers	18.5
Spagnola - tomato, fresh buffalo mozzarella, chorizo, spiced gorgonzola, piquillo peppers, rosemary	18.5
Diavola - tomato, mozzarella, Ventricina salami, fresh chilli	19.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
Tartufo - tomato, fresh burratina Di Andria, Sicilian 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
Gustosa - tomato, mozzarella, gorgonzola, salame Napoli, parmesan, rocket	20
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onions, truffle oil	21

All our cheeses, excluding parmesan, are pasteurised; a gluten free pizza base & a vegan mozzarella option is available on request

DESSERTS

Selection of ice creams and sorbets	6.5
Affogato al caffè'	7.5
Dark chocolate brownie, fresh berries, yogurt's honey -vegan option available	8
Tiramisu'	8
Spiced rhubarb tart, vanilla ice cream	8
Salted caramel cheesecake, honeycomb ice cream	8
Our finest selection of Italian cheeses, served with grapes, honey, crackers and bread - for 2pp	16