

The Oak W2
DECEMBER MENU 2023

TAPAS

Mixed olives – <i>Cerignola, Puglia - Nocellara, Sicily -Vegan</i>	6
Homemade pizza bread - <i>Vegan</i>	6
Padron peppers, with paprika salt - <i>Vegan</i>	7
Sautéed chorizo, fennel seeds and lemon	7.5
Wood fired garlic bread - <i>Vegan</i> /cheese	8/10
Zucchini fritte, aioli, herbs	8.5
Parma ham & cheese croquettes, devil aioli	9
Bruschetta with confit tomatoes and white anchovies - <i>Vegan option available</i>	9.5
Crispy prawns, sweet chilli sauce	10
Calamari fritti with lemon, aioli	12
Cotechino with lentils	13

STARTERS

Aubergine parmigiana	13
Goat cheese salad with beetroot, mixed leaves, roasted walnuts, honey dressing	14
Apulian burrata served with Parma ham, grilled sourdough, figs and honey	15
Beef carpaccio served with rocket, parmesan and balsamic dressing	16
Cured smoked salmon, red orange dressing, soft cheese sauce, poppy seeds	17
Italian charcuterie board served with Camembert cheese, olives, caperberries and datterino - <i>sharing platter</i>	18

MAINS

Seafood risotto	18
Homemade pappardelle, wild boar ragù - <i>a gluten free pasta option is available on request</i>	19
Truffle and ricotta ravioli served with butter and sage sauce with toasted walnuts	20
Turkey breast with new potatoes, Romanesco, guanciale and cranberry gravy	22
Pan fried halibut fillet, samphire and red peppers served with butter and Prosecco sauce	24
Beef tagliata with wild rocket and parmesan, cherry tomatoes and balsamic glaze	28

SIDES

Rocket salad - <i>Vegan</i> /parmesan	6/6.5
Roast potatoes, rosemary herbs - <i>Vegan</i>	6.5
Tender steam broccoli, almonds and chilli - <i>Vegan</i>	6.5
Greek salad, feta cheese, black olives, red onions, lemon dressing	8.5

PIZZAS

Christmas Special Salmon Pizza – A trio of salmon poached, smoked and gravalax, topped with oven baked beetroot & chives, dill crème fraîche	22
Margherita - tomato, mozzarella, basil	13
Napoli - tomato, mozzarella, black olives, anchovies, capers, oregano	18.5
Zucchini - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
Vegetariana - tomato, mozzarella, grilled courgettes, aubergines, peppers	18.5
Spagnola - tomato, buffalo mozzarella, chorizo, spiced gorgonzola, piquillo peppers, rosemary	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, Sicilian sausage, black truffle paste	19.5
Genova - yellow Piennolo tomato sauce, fresh buffalo mozzarella, cherry tomatoes, basil pesto	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, caramelised onions, truffle oil	21
Pizza bianca, Tropea - mozzarella, smoked scamorza, taleggio, salted ricotta, guanciale, broccoli, garlic butter	22

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
Chocolate hazelnut and pistachio brownie, raspberry puree and green apple sorbet <i>Vegan</i>	7.5
Pandoro tiramisu	8
Sticky toffee pudding, toffee sauce and ginger bread ice cream	8
Blood orange Catalan cream	8
Panettone and mixed berry cheese cake	8.5
Our finest selection of cheeses, served with pickles and crackers – for 2pp	16

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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