



The Oak W2

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 /cheese</i>	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
Truffle and olive arancini served with arrabiata sauce V	9
Calamari fritti with lemon, aioli	12

STARTERS

Broccoli and white onion velvet soup, served with crispy onion and fennel seeds croutons <i>Vegan</i>	8
Aubergine parmigiana	13
Goat cheese salad with beetroot, mixed leaves, roasted walnuts, honey dressing	14
Apulian burrata served with Parma ham, grilled sourdough, cherry tomatoes and fresh basil	15
Beef carpaccio served with rocket, parmesan and balsamic dressing	16
Italian charcuterie board served with Camembert cheese, olives, caperberries and datterino <i>-sharing platter</i>	18

MAIN

Gnocchi with basil pesto, sun dried tomatoes, black olives and toasted bread crumbs <i>Ve / V</i>	16
Homemade pappardelle, beef 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 V	20
Pan fried cod fillet, sauté potatoes, chilly and garlic spinach served with beurre blanc sauce	24
Beef tagliata with wild rocket and parmesan, cherry tomatoes and balsamic glaze	28

SIDES

Rocket salad <i>-Vegan /parmesan</i>	6/6.5
Roast potatoes, rosemary herbs <i>-Vegan</i>	6.5
Tender steam broccoli, almonds and chilli <i>-Vegan</i>	6.5
Cavolo nero, fresh chilli, garlic oil <i>-Vegan</i>	6.5
Sauté spinach with confit garlic fresh chilli <i>-Vegan</i>	6.5

PIZZAS

Margherita - tomato, mozzarella, basil	13
Ortolana – buffalo mozzarella, touch tomato, smoked pancetta, sun dried tomato, garlic butter, rosemary , basil pesto	18
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
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
Rainbow – tomato, mozzarella, rocket, bresaola, mortadella, coppa, mixed olives, pecorino cheese	21
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	21
Pizza Bianca- Friarielli – mozzarella, spicy friarielli, Sicilian sausage, parmesan cheese	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 & pistachio brownie, raspberry puree and green apple sorbet <i>Vegan</i>	7.5
Tiramisu’	8
Sticky toffee pudding, toffee sauce and ginger bread ice cream	8
Blood orange Catalan cream	8
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

WEB: www.theoakrestaurants.com, EMAIL: hello@theoaklondon.com, INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 2213355