



The Oak W2

TAPAS

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

STARTERS

Broccoli and white onion velvet soup, served with crispy onion and fennel seeds croutons -Vegan	8
Romanesco salad, cous cous, chickpeas, pommels grained and citronette dressing -Vegan	10
Beef carpaccio served with rocket, parmesan and balsamic dressing	12
Apulian burrata served with Parma ham, grilled sourdough, figs and honey	13
Italian charcuterie board served with Camembert cheese, olives, berry capers and datterino – for 2pp	16

MAINS

Vegan chickpea ravioli with pumpkin cream, vegan parmesan & vegan truffle oil -Vegan	15
Wild mushroom risotto, pecorino cheese and truffle oil -Vegan option available	16
Homemade tagliatelle, beef ragu'	18
Linguine with datterino, mussels, clams, king prawns, fresh chilly and chives	19
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 salad -Vegan /parmesan	6.5
Roast potatoes, rosemary herbs -Vegan	6.5
Sautéed Brussels -Vegan / crispy guanciale	6.5
Spinach Italian style, raisins and roast almonds -Vegan	6.5

PIZZAS

Vegan pizza - Pumpkin cream base, shitake mushrooms, vegan mozzarella & parmesan, drizzled with vegan truffle oil	17
Margherita - tomato, mozzarella, fresh basil	13
Pizza BIANCA Friarielli – mozzarella, spicy friarielli, italian sausage, scamorza, parmesan	18.5
Zucchine – tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
Vegetariana – tomato, mozzarella, grilled courgettes, aubergines, peppers	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

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

DESSERTS

Chocolate and hazelnut brownie, green apple sorbets -Vegan	6.5
Tiramisu'	7
Sticky toffee pudding, butter squash sauce, ginger and honey ice cream	7
Blood orange crème brûlée	7
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

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