



## The Oak W2

### Cicchetti

|  |      |
|--|------|
| Herb marinated olives (pitted & unpitted)          | 3.5  |
| Padron peppers, smoked paprika salt                | 5    |
| Black olives tapenade bruschetta, goat's cheese    | 6    |
| Wood fired garlic bread                            | 5.5  |
| Crunchy squid & mango Guacamole                    | 8.75 |
| Grilled halloumi bruschetta, avocado & truffle oil | 5.5  |
| Sautéed chorizo, fennel seeds, lemon               | 5.5  |
| Sobrasada & Iberico ham croquettes, devilled aioli | 5.5  |
| Tuscan pecorino & truffled honey                   | 5.5  |
| Zucchini fritte                                    | 6    |

### Starters

|  |     |
|--|-----|
| Chick peas soup, potato, cabbage & grilled sourdough   | 7   |
| Puntarelle salad, buffalo mozzarella, bottarga & anchovies dressing  | 9   |
| Tiger prawns, lemon & chilli salsa, parsley, garlic salad  | 11  |
| Burrata di Puglia, Parma ham & grilled sourdough   | 9   |
| Grilled octopus, potatoes & parsley, smoked paprika salad & piquillo dressing  | 9.5 |
| Seared beef carpaccio, truffle dressing, pickled mushrooms & parmesan cheese   | 12  |
| <i>Charcuterie board</i> : Speck, mortadella, capocollo, fennel salami, guindillas & quince  | 11  |
| <i>Vegetable antipasti</i> : Grilled oyster mushrooms, red onions, heritage carrots & cauliflower, beetroot-cumin hummus & grilled sourdough | 11  |

### Sides

|   |     |
|---|-----|
| Roasted pink fir potatoes, black olives, capers, lemon & garlic | 5   |
| Patate bravas   | 5.5 |
| Braised fennel, mandarin & oregano butter                       | 5.5 |
| Cavolo nero, chilli & garlic                                    | 4.5 |
| Wild rocket & parmesan salad                                    | 4.5 |

### Mains

|   |      |
|---|------|
| Risotto, black cabbage & fontina cheese   | 15   |
| Homemade linguini vongole, garlic, chilli & parsley                               | 20   |
| Tuscan parmesan-sausage ragu', homemade marjoram pappardelle                      | 15.5 |
| Pan roasted duck breast, braised fennel & five spice clementine gravy             | 16   |
| Grilled tuna steak, purple potatoes & pickled samphire salad                      | 20   |
| orange & lemon aioli  |      |
| Grilled chuck eye steak, rocket, grilled shiitake & pomegranate-balsamic dressing | 21   |

*Our pasta is freshly made in-house*

### Pizza

|   |      |
|---|------|
| <b>Margherita</b> : tomato, mozzarella, fresh basil   | 10   |
| <b>Piccante</b> : tomato, mozzarella, spicy n'duja sausage & smoked scamorza cheese                                   | 14   |
| <b>Genova</b> : tomato, fresh buffalo mozzarella, sun dried tomatoes, Genova pesto                                    | 15   |
| <b>Modena</b> : tomato, burrata, Tuscan sausage, caramelised radicchio  | 16   |
| <b>Contadina</b> : tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onion & truffle oil | 14   |
| <b>Diavola</b> : tomato, mozzarella, spicy Ventricina salami fresh chilli   | 14.5 |
| <b>Zucchini</b> : tomato, mozzarella, grilled courgette, salted ricotta, wild rocket & truffle oil                    | 14   |
| <b>Stagioni</b> : tomato, mozzarella, roast ham, black olives, mushrooms, artichoke                                   | 15   |
| <b>Prosciutto</b> : tomato, mozzarella, wild rocket, parma ham, & parmesan  | 15.5 |

*If you have a food allergy or dietary requirement please inform our staff & ask to see our detailed allergens menu'*

*An optional 12.5% service will be added to your bill*