



# The Oak W2

## CICCHETTI

Mixed olives <i>-vegan</i>	6
Focaccia bread <i>-vegan</i>	6
Padron peppers with paprika salt <i>-vegan</i>	7
Sautéed chorizo, fennel seeds and lemon	8.5
Wood fired garlic bread <i>-vegan</i> /cheese	8/10
Zucchine fritte with aioli's herbs <i>-vegan</i>	8.5
Parma ham and cheese croquettes with aioli	9
Tomato bruschetta with basil and garlic	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 <i>v/ ve</i>	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 – <i>for 2pp</i>	19

## MAINS

Spring risotto bianco, asparagus, green peas, pecorino cheese <i>-vegan option available</i>	17
Homemade tagliatelle, beef ragù, parmesan <i>- a gluten free pasta option is available on request</i>	20
Spaghetti chitarra with crab, lime and fresh chilli	21

## SIDES

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

## WOOD FIRED PIZZAS

<b>Margherita</b> - tomato, mozzarella, basil	13
<b>Ortolana</b> - fresh buffalo mozzarella, tomato, smoked pancetta, sun dried tomato, garlic butter, rosemary, basil pesto	18
<b>Napoli</b> - tomato, mozzarella, black olives, anchovies, capers, oregano	18.5
<b>Zucchine</b> - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
<b>Vegetariana</b> - tomato, mozzarella, grilled courgettes, aubergines, peppers	18.5
<b>Diavola</b> - tomato, mozzarella, Ventricina salami, fresh chilli	19.5
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
<b>Tartufo</b> - tomato, fresh burrata Di Andria, Sicilian sausage, black truffle paste	19.5
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	20
<b>Prosciutto</b> - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes	20
<b>Contadina</b> - 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

Dark chocolate brownie, fresh berries, yogurt's honey <i>-vegan option available</i>	8
Spiced rhubarb tart	8
Salted caramel cheesecake	8
Our finest selection of Italian cheeses	16