

The Oak SW11
SATURDAY

Enjoy our new artwork with our gallery selection, served with 2 flutes of prosecco	22
Gallery selection - Tuna carpaccio with avocado mousse, parmigiana aubergine, guanciale rolled prawns, sauteed porcini with Roquefort fonduta	
TAPAS –	
Herb marinated olives	3.50
Smoked Catalan almonds	3.50
Smoked anchovies on toast	5
Padron peppers, paprika salt	5
Sautéed chorizo, lemon, fennel seeds	5
Garlic pizza bread	6
Bruschetta with grilled cherry tomatoes, black olive pesto, ricotta, basil	6
Burrata, roasted cherry tomatoes, basil dressing, sourdough	9
MAINS	
Beef lasagna, bechamel cream and buffalo mozzarella	16
Slow cooked beef ragu pappardelle	15
Risotto with saffron, Tuscan sausage, truffle paste	14
Spaghetti alla chitarra, crab meat, spring onion, yellow cherry tomatoes, chilli	15
Caserecce, clams, mussels, and prawns	15
Tagliatelle, smoked salmon carbonara, pecorino cheese	14
Sun dried tomato, cappers, almond ravioli with datterino sugo and burrata cheese	13
Risotto with porcini mushrooms, marjoram and cacio fonduta	13
Sardinian gnocchi, cherry tomatoes, basil and buffalo mozzarella	12
PIZZAS	
Margherita - tomato, mozzarella, fresh basil	10
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	15
Diavola - tomato, mozzarella, ventracina salami, fresh chillies	15
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	15
Tartufo - tomato, burrata, Tuscan sausage, truffle paste	16
Rustica - tomato, mozzarella, gorgonzola, honeyed walnuts, spinach, artichokes	14
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	15
Napoli - tomato, mozzarella, brown anchovies, black olives, capers, oregano, garlic	14
Parma - tomato, buffalo mozzarella, cherry tomatoes, Parma ham basil leaves	15
SIDES	
Wild rocket & parmesan salad	5
Cherry tomatoes, Tropea red onion & basil salad	5
Roasted Jersey royal potatoes, rosemary, black pepper	5
Tender stem broccoli, garlic and anchovies	5
DESSERTS	
Cheese selection, caramelised onions, figs, walnuts, chargrilled sourdough	10
Chocolate brownie, vanilla ice cream, berries	6
Tiramisu	6
Lemon cheesecake, almond base, strawberry coulis	6
Pineapple carpaccio, berries	5
Selection of ice creams & sorbets	5

An optional 12.5% service charge will be added to your bill.

Please inform a member of staff if you have any allergies or dietary requirements.

WEB: www.theoakrestaurants.com, EMAIL: hello@theoaksw11.com, INSTA: @theoaksw11, TELEPHONE: 020 7924 3999

BRUNCH

Why not take advantage of our brunch offer: select any of our brunch dishes and add a glass of prosecco, mimosa made with freshly squeezed orange juice, Aperol Spritz or Bloody Mary for £15!

Eggs Florentine`, muffin, spinach, crispy pancetta and hollandaise	11
Smashed avocado on grilled sourdough, poached eggs, chilli, basil, and spring onion	9
Full Tuscan: Tuscan parmesan sausage, crispy pancetta, poached/fried/scrambled eggs, roasted datterino tomatoes, basil & grilled sourdough	13
Brunch Firenze Pizza – tomato, mozzarella, spinach, pancetta & egg	12
Brunch Salsiccia Pizza – mozzarella, friarielli, Tuscan sausage & egg	12

Why not make your brunch a boozy one?

FIZZ	glass	bottle
Prosecco Jeio Bisol Valdiobbiadene, Veneto, Italy	6	34
Rosé Ferrari Maximum, Veneto, Italy	8	45
Cavendish Brut Ridgeview, Sussex, England	9	50
CHAMPAGNE		
1er Cru Brut Terroirs d'Ecueil Lacourte-Godbillon, Ecueil, France	9	50
Rosé Solera NV Palmer & Co, Remis, France		60
Blanc de Blanc NV Ruinart, Remis, France		90

COCKTAILS

C'est Moi	10.50
Mimosa made with freshly squeezed orange juice	8.5
Grand 75	10.50
Bloody Mary	9
Peach Bellini	7.50

HOT DRINKS

Americano	2.5
Cappuccino	3
Caffé latte/Flat white	3
Macchiato - single/double	2.5/3
Espresso - single/double	2/2.75
English Breakfast tea	3
Earl grey	3.5
Peppermint	3.5
Lemongrass	3.5
Jade tips	3.5
Jasmine pearls	3.5
Fresh mint	3.5
Chamomile	3.5
Hot chocolate	3.5

JUICE

Freshly squeezed orange juice	4
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