

# The Oak SW11

JUNE 2021

## STARTERS

	5
Bread selection - multi-seed brown bread, white sourdough, rosemary focaccia, balsamic dressing	
Marinated olives	4
Smoked Catalan almonds	4
Padron peppers, paprika salt	5
Garlic pizza bread/with cheese	6/8
Pizzetti Trio	10
Sicilian arancini & basil mayonnaise	7
Sauteed chorizo, fennel seeds, lemon	6
Baked aubergine & buffalo mozzarella parmigiana	7
Grilled asparagus, pickled Tropea onions, Buffalo ricotta, tomato dressing	9
Crispy prawns, sweet chilli sauce	9
Roman style artichokes, pecorino cheese, anchovies, and salsa verde	10
Burrata, roasted cherry tomatoes, grilled sourdough	12
<b>Chef's antipasti selection (2 persons)</b>	20
Parma ham, Bresaola, Tuscan salami, cheese selection, buffalo mozzarella, sundried tomatoes, olives, and rosemary focaccia	

## MAINS

Beef lasagna with bechamel cream	16
Slow cooked beef ragu pappardelle	15
Linguini, cherry datterino tomatoes, king prawns and fresh chillies	17
Vegan potato gnocchi, mushroom sugo and asparagus	14
Risotto with saffron pistils and burrata cheese	14
Rib-eye steak and frites, Datterino grilled tomato, garlic butter / bearnaise sauce	18
Fish of the day with frites, Mediterranean vegetables, rose harissa aioli	18
Chicken and pancetta mixed salad with Romaine lettuce, wild rocket, red chicory, heritage tomatoes, fresh Sicilian oregano. / Vegetarian option available	17/13

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil	10
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	15
<b>Zucchini</b> - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	14
<b>Tartufo</b> - tomato, fresh burrata, Tuscan sausage, truffle paste	16
<b>Diavola</b> - tomato, mozzarella, ventricina salami, fresh chillies	15
<b>Rustica</b> - tomato, mozzarella, gorgonzola, honeyed walnuts, spinach, artichokes	14
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	15
<b>Parma</b> - tomato, fresh buffalo mozzarella, Parma ham, cherry tomatoes	15
<b>Contadina</b> - tomato, mozzarella, porcini mushrooms, goat's cheese, caramelised onions, truffle oil, wild rocket	15

## SIDES

Wild rocket & parmesan salad	5
Heritage tomatoes, dill yoghurt	5
Roasted Mediterranean style vegetables	5
Frites	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](http://www.theoakrestaurants.com), EMAIL: [hello@theoaksw11.com](mailto:hello@theoaksw11.com), INSTA: [@theoaklondon](https://www.instagram.com/theoaklondon), TELEPHONE: 020 7924 3999

## Soft Drinks

Coke/Diet Coke	3
<b>Fevertree:</b>	
Lemonade	2.4
Ginger Beer	
Ginger Ale	
<b>Crodino</b>	6
<i>The most famous non-alcoholic aperitif in Italy!</i>	
<b>Juices</b>	2.8
Apple, Cranberry, Pink Grapefruit, Orange, Tomato	
<b>Franklin &amp; Sons</b>	3.5
Strawberry and Raspberry, Apple and Rhubarb, Ginger Presse	

## Cocktails

<b>Aperol Spritz</b>	8.5
Aperol, prosecco, soda	
<b>Side Car</b>	10.5
Cognac, Cointreau and lime	
<b>Rosemary Lemon Drop</b>	9.5
Vodka, limoncello, lemon juice, rosemary infused gomme	
<b>Grand 75</b>	10.5
Grand mariner, prosecco	
<b>Bramble</b>	8.5
Gin, lemon juice, crème de cassis	
<b>Espresso Martini</b>	10
Espresso, Kahlua, Vodka	

## Beers & Ciders

<b>Draught:</b>	6
Birra Moretti	
Guinness Surge	
<b>Bottled 330ml</b>	
1936 lager	4.5
Menabrea Blonde	6
Menabrea Ambrata	6
Sassy Cider	6.75
Sassy Rose Cider	6.75
<b>Alcohol-free beer</b>	
Bitburger Drive	3
<b>Negroni</b>	8.5
Campari, Gin, Vermouth	
<b>Oak Fields</b>	10.5
Hendick's gin, St Germaine, elderflower cordial	
<b>C'est Moi</b>	10.5
Vodka, Koko Kanu rum, cranberry, peach puree	
<b>Mint Julep</b>	9.5
Makers Mark, gomme, fresh mint	
<b>Charlie Chaplin</b>	9
Hayman's sloe gin, crème d'abricot, lime juice	
<b>Old Fashioned</b>	10
Woodford reserve, sugar, bitters	

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