

# The Oak, 137 Westbourne Park Road, London W2 5QL. Tel 020 7221 3355

Wood fired garlic bread	£4.75	Padron peppers with smoked paprika	£4.75
Bruschetta with tomato & fresh basil	£4.00	Herb marinated olives	£3.00
Marinated white anchovies	£4.50	Sautéed chorizo with fennel seeds & lemon	£5.25

## Charcuterie & Antipasti

Spanish plate: Serrano, chorizo, lomo curado, soft egg, manchego & quince	£9.75
Italian plate: Parma ham, bresaola, mortadella, salami felino, parmesan & olives	£9.75
Vegetable antipasti: Marinated aubergine, artichoke, grilled courgette, peppers, caperberries & salted ricotta	£9.75

## Starters

Courgette soup with seabass crostini	£7.00
Goat's cheese salad with Secretts baby gem & lambs lettuce, walnuts, lemon & apple dressing	£8.00
Chicken liver pate, caramelized red onions & grilled sourdough	£6.50
Paprika deep fried squid with rocket, chorizo, aioli & cherry tomatoes	£8.50
Handmade ravioli with duck ragu & pecorino	£8.75
Chargrilled octopus with San Marzano tomatoes rocket, balsamic & olive oil	£9.25
Buffalo mozzarella with fresh figs, basil & apple vinaigrette	£8.75

## Mains

Penne with wood roasted summer squash & ricotta	£12.00
Linguini with Dorset crab, mussels, clams & samphire	£18.00
Wild mushroom risotto with Scottish girolles black trompette & porcini	£14.00
Chargrilled tuna with roast peppers, mixed leaves chives, verbena, basil, crab & salsa agrodolce	£15.75
Panfried scallops with chicory, baby spinach & caramelized cherry tomatoes	£15.25
Rack of lamb with ravioli of beetroot, feta spring onion & mint	£17.00
Slow cooked rolled belly of pork, Puy lentils, rosemary	£14.50
Chargrilled beef sirloin with braised leeks, mash, pancetta, spring onion & red wine	£19.00
Roast breast of chicken with thyme, pancetta lemon, roast Heritage & York potatoes	£15.25

## Wood Fired Pizzas - Rossa

Margherita: tomato, mozzarella & fresh basil	£9.00
Basilico: tomato, San Marzano tomatoes, buffalo mozzarella & fresh basil	£12.75
Prosciutto: tomato, mozzarella, parma ham, rocket & parmesan	£13.00
Diavola: tomato, mozzarella & spiced salami	£12.00
Campagnola: tomato, mozzarella, smoked pancetta, spring onions, new potatoes & oregano	£11.75
Napoli: tomato, mozzarella, black olives, anchovies & capers	£10.50
Stagioni: tomato, mozzarella, cooked ham, black olives, mushrooms & artichoke	£12.25
Gustosa: tomato, mozzarella, gorgonzola, spiced salami & red pepper	£12.50
Zucchini: tomato, mozzarella, chargrilled zucchini, salted ricotta, rocket & truffle oil	£12.00
Iberico: tomato, buffalo mozzarella, chorizo, bell peppers & flat leaf parsley	£12.75

## Wood Fired Pizzas - Bianca

Quattro Formaggi: Picos de Europa, Napoleon, mozzarella & parmesan	£12.50
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## Sides

New potatoes	£3.25
Seasonal greens	£3.25
Rocket & parmesan salad	£4.25
Secretts mixed leaf salad	£3.75
San Marzano tomatoes with olive oil	£4.25

## Desserts

Apple, raspberry & blackberry crumble with double cream	£6.00
Thyme infused crème brulee with orange confit	£6.00
Chocolate brownie with double cream	£6.00
Poached spiced pear with yoghurt ice cream	£6.00
Tiramisu	£6.00
A selection of ice cream & sorbets	£4.50

## La Fromagerie Cheeses

Camembert au Calvados: Normandy. A traditional farm made cheese dipped in calvados & cider. With lemon thyme honey	£7.50
Fourme D'Ambert: Auvergne. Known as "connoisseur's blue cheese". Rich & mellow with a nutty subtle flavour. With quince	£7.50
Pecorino Vinaccia: Perugia. A handmade semi hard ewe's cheese macerated in winepressings & aged. With dried fig	£7.50
Selection of all three cheeses	£11.00

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