

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

Cicchetti

Grilled sourdough	1.50	Padron peppers, smoked paprika	4.75
Wood fired garlic bread	4.75	Herb marinated olives	3.25
Bruschetta, tomato, fresh basil	4.25	Sautéed chorizo, fennel seed, lemon	5.25
Boquerones (white Spanish anchovies), chilli	4.75	Homemade chicken liver pâté	4.75

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: Grilled aubergine, courgette, peppers, oyster mushrooms, marinated globe artichoke, burrata	9.75

Starters

Spanish butter bean soup, chorizo oil	5.75
Grilled goat's cheese salad, mixed leaves, red & golden beetroot	8.75
Cured beef carpaccio, wild rocket pesto	9.50
Burrata di Puglia, prosciutto di Parma, bruschetta fresh basil, olive oil	8.75
Ossobucco ravioli, spinach, red wine reduction	9.25
Pan-fried gnocchi, wild mushrooms, parmesan radicchio di Treviso	8.00
Chargrilled octopus, wild rocket, cherry tomatoes moscatel vinegar, olive oil	9.25
Paprika deep fried squid, wild rocket, chorizo, roast cherry tomatoes, aioli	8.50

Mains

Risotto di nero, squid, lemon oil	12.00
Lasagne, roast Jerusalem artichokes, parsnips & golden beetroot, béchamel sauce	12.50
Grilled halibut steak, roast fennel, potato & saffron gratin, beurre blanc	18.00
Seared tuna, wild rocket, grilled vegetables, salsa verde	15.50
Pappardelle, duck ragu	13.50
Slow-cooked shoulder of lamb, ratte potatoes spinach, lamb broth, parsley	18.00
Chargrilled corn-fed chicken breast, purple sprouting broccoli, pearl barley, Jerusalem artichokes	15.25
Veal chop, grilled polenta, rainbow chard, lemon parsley & caper butter	19.00
Beef tagliata, wild rocket, grilled courgettes, parmesan	21.00

Wood Fired Pizzas - Rossa

Margherita: tomato, mozzarella, fresh basil	9.00
Funghi: tomato, mozzarella, porcini, field mushrooms, gorgonzola, oregano	13.00
Basilico: tomato, cherry tomatoes, buffalo mozzarella, fresh basil	13.25
Prosciutto: tomato, mozzarella, parma ham, wild rocket, parmesan	13.50
Diavola: tomato, mozzarella, spiced salami	12.50
Stagioni: tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	12.75
Gustosa: tomato, mozzarella, gorgonzola, spiced salami, red pepper	13.00
Zucchini: tomato, mozzarella, chargrilled zucchini, salted ricotta, wild rocket, truffle oil	12.50
Iberico: tomato, buffalo mozzarella, chorizo, bell peppers, flat leaf parsley	13.25
Toscana: tomato, mozzarella, Tuscan pork sausage, porcini, parsley	12.50
Marinara: tomato, chargrilled octopus, tiger prawns, fresh chilli & wild rocket	13.25

Wood Fired Pizzas - Bianca

Campagnola: mozzarella, goat's cheese, porcini, caramelised onion, wild rocket, truffle oil	13.25
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Sides

New potatoes	3.50
Potato & saffron gratin	4.00
Catalan spinach, pinenuts, raisins	4.25
Shaved fennel salad, mint, fresh chilli	4.25
Wild rocket & parmesan salad	4.25

Desserts

Apple & blackberry crumble, custard	6.00
Chocolate brownie, double cream	6.00
Bakewell tart, plums, custard	6.00
Pannacotta, orange, elderflower liqueur	6.00
Cheesecake, pecan base, mulled red wine sauce	6.00
A selection of ice cream & sorbets	4.50

La Fromagerie Cheeses

Chabichou: A lovely, soft creamy goat's cheese (Chèvre) from the Charentes region in western France	7.50
Roquefort Carles: A French artisan marbled blue cheese. Intense & powerful flavours; a truly individual cheese.	7.50
Napoleon: A softly textured & mature ewes cheese from South West France. Tangy, nutty & mouth-watering	7.50
Selection of all three cheeses	11.00

An optional 12.5% service charge will be added to your bill. All service goes directly to the staff