

# The Bird in Hand W14

## TAPAS

Homemade Italian bread, panuozzo, pane carasau, olive oil & balsamic (v)	6
Smoked Almonds (v, vg)	4
Speciality mixed olives, Cerignola, Nocellara and Taggiasca (v, vg)	6
Breaded prawns, chilli, garlic & aioli	9.5
Garlic pizza bread (vg) / with cheese (v)	7/9
✔️ Padron peppers & smoked paprika salt (v, vg)	6.5
Sauteed chorizo, fennel seeds	7.5
Beef stuffed olives bites, truffle aioli	7.5
Anchovies on garlic toast, cherry tomatoes & crispy dill	6.5
Parma ham croquettes & spicy tomato salsa	7.5
✔️ Chargrilled courgettes & garlic mushroom salad	8.5

## SMALL PLATES

Poached pear & burrata with toasted pecans, honey & chilli dressing	13
Charcuterie served with sourdough, cornichons & caperberries	14
Beef carpaccio with pickled beetroot, goat's cheese, and toasted walnuts	13.5
✔️ Parmigiana with baked aubergine, tomato sauce & vegan parmesan (v, vg)	8.5

## MAINS

Pearl barley paella, king prawns, chorizo & fennel	19.5
Beef shin ragu, pappardelle & parmesan	18.5
Cod and savoy cabbage purses, butternut puree, chestnut, wild mushroom & dill oil	21.5
Sirloin steak with skinny fries and peppercorn sauce	23
✔️ Chickpea ravioli with pumpkin cream, truffle oil and vegan parmesan (v, vg)	18

## PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil (v)	12
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	18
<b>Zucchine</b> - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil (v)	17
<b>Salsiccia</b> - tomato, mozzarella, Tuscan sausage, porcini mushrooms, truffle paste	18
<b>Diavola</b> - tomato, mozzarella, ventricina salami, fresh chillies	17.5
<b>Asparago</b> - tomato, mozzarella, asparagus, caramelised onions, sundried tomatoes & brie (v)	17
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	17
<b>Genova</b> - tomato, fresh buffalo mozzarella, fresh cherry tomatoes & Parma ham	18
<b>Prosciutto</b> - tomato, mozzarella, roasted ham, gorgonzola, caramelised onions & basil pesto	18
✔️ <b>Vegana</b> - pumpkin & shitake mushrooms cream, vegan 'mozzarella and parmesan' & truffle oil	17
<b>SPECIAL: Salmon pizza</b> - delicious and unique black charcoal pizza, baked with poached salmon and topped with smoked salmon, creme fraiche, dill & chives	22

*Vegan cheese available*

## SIDES

Dirty fries, crispy bacon, tarragon aioli, spring onion & pecorino	8.5
✔️ Tenderstem broccoli, chilli & garlic (v, vg)	6.5
Rocket & parmesan salad (v)	6.5
✔️ Garlic kale & hispi cabbage (v, vg)	6

## DESSERTS

Amaretti tiramisu (v)	7
Pecan brownie, vanilla ice cream & pecan candies (v)	7.5
Affogato al caffe & pistachio doughnuts/ with shot of amaretto	6.5/10
Selection of ice creams (v) and sorbets (vg)	6
✔️ Vegan chocolate & hazelnut tart	7

(v)- vegetarian (vg)- vegan



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.

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