

# The Bird in Hand **W14**

## TAPAS

|   |     |
|---|-----|
| Homemade Italian bread selection, olive oil & balsamic (v)          | 6   |
| Smoked Almonds (v, vg)  | 5   |
| 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)                        | 7.5 |
| Sauteed chorizo & fennel seeds                                      | 8   |
| Beef stuffed olives bites & truffle aioli                           | 8   |
| Anchovies on garlic toast, cherry tomatoes & crispy dill            | 7.5 |
| Parma ham croquettes & spicy tomato salsa                           | 8   |
| Chargrilled courgettes & garlic mushroom salad (v, vg)              | 8.5 |

## SMALL PLATES

|   |      |
|---|------|
| Poached pear & burrata with Parma ham, toasted pecans, honey & chilli dressing. | 13   |
| Charcuterie served with sourdough & mixed olives                                | 14   |
| Grilled goat cheese on beetroot, rocket, honey & Dijon dressing                 | 11.5 |
| Parmigiana with baked aubergine, tomato sauce & vegan parmesan (v, vg)          | 8.5  |

## MAINS

|   |      |
|---|------|
| Beef shin ragu, pappardelle & parmesan                                | 19.5 |
| Chicken supreme, stir-fried gnocchi & seasonal vegetables             | 20   |
| Baked salmon, sundried tomatoes, spinach risotto & salted ricotta     | 22   |
| Sirloin steak with skinny fries and peppercorn sauce                  | 25   |
| Chickpea ravioli, pumpkin cream, truffle oil & vegan parmesan (v, vg) | 18   |

## PIZZAS

|   |      |
|---|------|
| <b>Margherita</b> - tomato, mozzarella & fresh basil (v)  | 12.5 |
| <b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza                       | 18.5 |
| <b>Zucchini</b> - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil (v)    | 17.5 |
| <b>Salsiccia</b> - tomato, mozzarella, Tuscan sausage, porcini mushrooms, truffle paste           | 18.5 |
| <b>Diavola</b> - tomato, mozzarella, ventricina salami, fresh chillies                            | 18   |
| <b>Asparago</b> - tomato, mozzarella, asparagus, caramelised onions, sundried tomatoes & brie (v) | 17.5 |
| <b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke               | 17.5 |
| <b>Genova</b> - tomato, fresh buffalo mozzarella, fresh cherry tomatoes & Parma ham               | 18.5 |
| <b>Prosciutto</b> - tomato, mozzarella, roasted ham, gorgonzola, caramelised onions & basil pesto | 18.5 |
| <b>(Vegan cheese available)</b>   |      |

## SIDES

|  |     |
|--|-----|
| Dirty fries, crispy bacon, tarragon aioli, spring onion & parmesan | 9   |
| Tenderstem broccoli, chilli & garlic (v, vg)                       | 6.5 |
| Rocket & parmesan salad (v)  | 6.5 |
| Kale, hispi cabbage & garlic (v, vg)                               | 6.5 |

## DESSERTS

|  |       |
|--|-------|
| Amaretti tiramisu (v)                                | 7.5   |
| Pecan brownie, vanilla ice cream & pecan candies (v) | 7.5   |
| Affogato al caffe/ with shot of amaretto             | 4.5/8 |
| Selection of ice creams (v) and sorbets (vg)         | 6     |
| Cheese selection                                     | 12    |

*(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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