

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
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.	14.5
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	22
Chicken supreme, gorgonzola baked potatoes, lemon butter & asparagus	20.5
Baked salmon, sundried tomatoes, spinach risotto & salted ricotta	22
Lamb steak, green beans, rosemary and mint new potatoes, red wine & onion jam	23
Asparagus & ricotta ravioli, sage butter, toasted pine nuts	18
Sirloin steak, olives & feta caprese salad, confit cherry tomatoes & charcoal bread	25

PIZZAS

Margherita - tomato, mozzarella & fresh basil (v)	12.5
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	18.5
Zucchine - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil (v)	17.5
Salsiccia - tomato, mozzarella, Tuscan sausage, porcini mushrooms, truffle paste	18.5
Diavola - tomato, mozzarella, ventricina salami, fresh chillies	18
Asparago - tomato, mozzarella, asparagus, caramelised onions, sundried tomatoes & brie (v)	17.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	17.5
Genova - tomato, basil, fresh buffalo mozzarella, fresh cherry tomatoes & Parma ham	18.5
Prosciutto - tomato, mozzarella, roasted ham, gorgonzola, caramelised onions & basil pesto	18.5
Rustica - tomato, mozzarella, walnuts, spinach, artichoke, gorgonzola & honey	18
Firenze – tomato, mozzarella, smoked pancetta, fresh spinach & egg	18

SIDES

Dirty fries, crispy bacon, 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
New York cheesecake & pistachio ice cream	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

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, EMAIL: hello@tbihl.com, INSTA: @theoaklondon, TELEPHONE: 020 7371 2721

The Bird in Hand W14



Private Dining Room

Our private dining room located on the first floor can seat a maximum of 20 guests.

The room can be booked for lunch on weekends or dinner Tuesday to Sunday and is perfect for a business meeting, a celebratory meal with friends or hosting special family occasions

Please ask us for further details