

The Bird in Hand W14

TAPAS

Homemade Italian bread selection, olive oil & balsamic (v, vg)	6
Smoked Almonds (v, vg)	5
Cerignola Olives (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)	8.5
Sauteed chorizo & fennel seeds	9
Anchovies on garlic toast, cherry tomatoes & crispy dill	8.5
Parma ham croquettes & spicy tomato salsa	8

SMALL PLATES

Burrata with grilled peach, Parma ham, honey & balsamic dressing.	14.5
Charcuterie served with bread, pickled caperberries & cornichons	14
Grilled goat cheese on beetroot, rocket, honey & Dijon dressing	11.5
Parmigiana with baked aubergine, tomato sauce & vegan parmesan (v, vg)	8.5
Caesar salad, baby gem, anchovies, herb croutons & Caesar dressing / with chicken	14/19

MAINS

Beef shin ragu, pappardelle & parmesan	22
Panfried Seabass, king prawns & panzanella salad	22
Sirloin steak, truffle and parmesan mashed potato, roasted spring cabbage & confit tomatoes	25
Lamb steak, green beans, rosemary and mint new potatoes, red wine & onion jam	23
Pumpkin Gnocchi in wild mushroom cream, porcini & truffle oil (v)	18

PIZZAS

Margherita - tomato, mozzarella & fresh basil (v)	12.5
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	18.5
Zucchini - 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 (Vegan cheese available)	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	7.5
Pecan brownie, vanilla ice cream & pecan candies (v)	7.5
Pineapple carpaccio, chilli and lemon sorbet (v,vg)	7
Affogato al caffe & pistachio doughnuts/ with shot of amaretto	6.5/10
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

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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