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| STARTERS                                                                              |      |
| Bread Basket for Two                                                                  | 6.5  |
| Warm artisan breads served with charcoal salt, premium olive oil and signature butter |      |
| Crusty Garlic Bread                                                                   | 8.5  |
| Freshly baked with garlic and herb butter                                             |      |
| Homemade Soup of the Day                                                              | 14   |
| Please ask a member of our team for today's seasonal selection                        |      |
| Beef Carpaccio                                                                        | 24.5 |
| Beef fillet with caramelised mushrooms, rocket, parmesan and black truffle shavings   |      |
| Langoustine Pil-Pil with Chilli and Garlic                                            |      |
| Classic                                                                               | 18.5 |
| Served with whiskey and parmesan                                                      | 20.5 |
| Tuna Tataki                                                                           | 25   |
| Lightly seared tuna with wakame seaweed salad and Japanese ponzu                      |      |

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| SALADS                                                                                                                           |      |
| Classic Caesar Salad                                                                                                             |      |
| Crisp baby gem lettuce, smoked bacon, white anchovies, soft-boiled egg and aged parmesan, served with a creamy Caesar dressing   |      |
| Served with free-range chicken                                                                                                   | 22.5 |
| Served with king prawns                                                                                                          | 24   |
| OAK Caesar Salad                                                                                                                 | 24.5 |
| Chargrilled smoked beef, cherry tomatoes, parmesan shavings and romaine leaves, tossed in house Caesar dressing                  |      |
| Guacamole & Tempura Vegetables                                                                                                   | 21.5 |
| Avocado guacamole with lime and coriander, topped with golden tempura vegetables, sunflower seeds, and a drizzle of chipotle oil |      |
| Smoked Burrata                                                                                                                   | 22   |
| Delicately smoked burrata, fig purée, slow-roasted tomato confit and wild rocket, finished with basil pesto                      |      |

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| OAK GRILLS & CLASSICS                                                                                                                         |    |
| Black Angus Rib 500g                                                                                                                          | 35 |
| Slow-cooked at low temperature, served with sautéed vegetables and mashed potatoes, finished with rosemary jus                                |    |
| Galician Fillet Steak 250g                                                                                                                    | 39 |
| Argentinian Rib-Eye 300g                                                                                                                      | 38 |
| Grilled Boneless Chicken                                                                                                                      | 27 |
| Marinated in lime, thyme and cracked black pepper, flame-grilled and served with charred lemon                                                |    |
| New Zealand Lamb Cutlets                                                                                                                      | 35 |
| OAK Fillet Steak Burger                                                                                                                       | 28 |
| Grilled fillet steak burger with smoked bacon and melted cheddar cheese, served in a toasted bun                                              |    |
| Frisona Steak Tartare                                                                                                                         | 33 |
| Hand-cut Spanish Frisona beef with roasted bone marrow and classic condiments                                                                 |    |
| OAK Cottage Pie                                                                                                                               | 30 |
| Slow-cooked beef in red wine, topped with creamy mashed potato and finished with a rich red wine jus                                          |    |
| Full Rack of BBQ Pork Ribs                                                                                                                    | 32 |
| Glazed in house barbecue sauce, slow-cooked until tender and chargrilled to finish                                                            |    |
| OAK Special Sirloin 300g                                                                                                                      | 33 |
| Slow-braised Veal Osso Buco                                                                                                                   | 29 |
| Tender veal shank slow-cooked in a rich red wine jus, served with baby potatoes and sautéed seasonal vegetables, finished with aromatic herbs |    |

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| STARTERS                                                                                                                                   |      |
| Japanese Style Patatas Bravas                                                                                                              | 17   |
| Crispy baby potatoes topped with Japanese mayonnaise, truffle, sriracha, chives, Dutch spring onion, lime and shichimi togarashi           |      |
| Signature Beef Donut                                                                                                                       | 28   |
| Glazed with salted chocolate, served with vegetables, sun-dried tomato, plums and a Jabugo ham consommé                                    |      |
| Causa Limeña Croquettes                                                                                                                    | 23   |
| Crispy Peruvian potato croquettes, topped with lightly seared tuna tataki, sweet chilli garlic sauce, chives, toasted sesame and trout roe |      |
| Mousse of Foie Gras                                                                                                                        | 25   |
| Smooth foie gras mousse served with Melba toast and mango sauce                                                                            |      |
| Smoked Salmon Rosette                                                                                                                      | 19.5 |
| Finely sliced smoked salmon, delicately shaped into a rosette, served with capers and cornichons                                           |      |
| Red Tuna Tartare                                                                                                                           | 26   |
| Diced red tuna dressed in Japanese ponzu                                                                                                   |      |

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| Peruvian Sea Bass Ceviche                                                     | 24   |
| Fresh seabass cured in tiger's milk, with mango, avocado and pico de gallo    |      |
| Beef Tataki                                                                   | 22.5 |
| Seared beef fillet with shiso tempura, Japanese pickles and Asian vinaigrette |      |

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| MEAT TO SHARE*                                                                                                                            |         |
| Chateaubriand for Two 600g                                                                                                                | 44pp    |
| US Black Angus T-Bone 1.2kg                                                                                                               | 75pp    |
| 25-day Aged Friesian Côte de Boeuf 1.2kg                                                                                                  | 55pp    |
| 30-day Aged Simmental Côte de Boeuf 1.2kg                                                                                                 | 55pp    |
| 45-day Aged Blonde Côte de Boeuf 1.2kg                                                                                                    | 67.50pp |
| 30-day Aged Tomahawk 1.2kg                                                                                                                | 70pp    |
| Slow-roasted Suckling Lamb Shoulder                                                                                                       | 40pp    |
| Succulent lamb shoulder, slow-roasted to perfection, accompanied by boulangère potatoes, seasonal vegetables and a rosemary-infused gravy |         |

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| VEGETARIAN                                                                                                                                    |    |
| Vegan Burger                                                                                                                                  | 27 |
| Chargrilled plant-based patty with chipotle mayo in a toasted bun, served with house pickles                                                  |    |
| Thai Green Vegetable Curry                                                                                                                    | 27 |
| Aromatic green curry of coconut milk, Thai basil and lemon-grass, with crispy tofu and seasonal vegetables, served with fragrant jasmine rice |    |
| Wild Mushroom & Baby Spinach Risotto                                                                                                          | 24 |
| Creamy Arborio rice, sautéed wild mushrooms, baby spinach and shaved parmesan, finished with fresh rocket                                     |    |

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| SAUCES                                    |      |
| Béarnaise - Creamy Mushroom - Chimichurri |      |
| Green Peppercorn - Red Wine Jus           |      |
|                                           | 3.50 |

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| CHEF'S RECOMMENDATIONS             |  |
| Allergen menu available on request |  |

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| STARTERS TO SHARE                                                                                                                                  |      |
| Classic Italian Meatballs                                                                                                                          | 15.5 |
| Beef meatballs in a neapolitan sauce, finished with parmesan cheese                                                                                |      |
| Chef's Assortment of Croquettes                                                                                                                    | 17.5 |
| A trio of golden croquettes, delicately filled with blue cheese, Iberian ham, and tender beef fillet – crisp on the outside, meltingly rich within |      |
| Grilled Edamame                                                                                                                                    | 14.5 |
| Lightly charred with sea salt flakes                                                                                                               |      |
| Hand-cut Cured Iberian Ham                                                                                                                         | 30   |
| Hand-carved Pata Negra, served with pan de cristal                                                                                                 |      |
| Grilled Chorizo                                                                                                                                    | 15.5 |
| Traditional Spanish sausage, chargrilled                                                                                                           |      |
| Grilled Chistorra                                                                                                                                  | 15.5 |
| Basque-style chorizo sausage, chargrilled                                                                                                          |      |
| Grilled Black Pudding                                                                                                                              | 15.5 |
| Spanish-style black pudding sausage, chargrilled                                                                                                   |      |

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| FRESH FISH & SEAFOOD                                                                                                                      |    |
| Seafood Linguine                                                                                                                          | 32 |
| Fresh egg linguine with Mediterranean monkfish, calamari, king prawns and clams, simmered in a garlic, white wine and cherry tomato sauce |    |
| Grilled Tuna Entrecôte                                                                                                                    | 33 |
| Chargrilled tuna steak, served with sautéed baby potatoes, woodland mushrooms and roasted cherry tomatoes                                 |    |
| Whole Sole Meunière                                                                                                                       | 37 |
| Pan-fried sole in nutty brown butter, with baby shrimp, capers and lemon                                                                  |    |
| Salt-Baked Whole Seabass                                                                                                                  | 85 |
| Fresh seabass baked in a sea salt crust, gently opened and served at the table with seasonal vegetables                                   |    |
| Minimum two guests*                                                                                                                       |    |

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| SIDES                                                                |   |
| Pomme Frites                                                         | 8 |
| Crisp, golden French fries                                           |   |
| Sweet Potato Fries                                                   | 8 |
| Lightly spiced and crisp                                             |   |
| Purée Robuchon                                                       | 8 |
| Silky smooth mashed potatoes with French butter                      |   |
| Crispy Onion Rings                                                   | 8 |
| Light tempura batter, golden and crunchy                             |   |
| Homemade Coleslaw                                                    | 8 |
| Shredded cabbage, carrot and creamy dressing                         |   |
| House Green Salad                                                    | 8 |
| Seasonal leaves with vinaigrette                                     |   |
| Rocket & Parmesan Sala                                               | 8 |
| Wild rocket, shaved parmesan, balsamic glaze                         |   |
| Sea Salt Baked Carrots                                               | 8 |
| Tender heritage carrots, flaky sea salt                              |   |
| Creamed Spinach                                                      | 8 |
| Wilted spinach folded into cream and nutmeg                          |   |
| Pan Fried Padron Peppers                                             | 8 |
| Mild Spanish peppers, sea salt flakes                                |   |
| Grilled Mediterranean Vegetables                                     | 8 |
| Check with a member of our team the selection of seasonal vegetables |   |