

## BREADS & DIPS

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### OREGANO PUCCIA BREAD

[GFA] [VE] | 7.25

Balsamic vinegar, extra virgin olive oil

### LAMB DRIPPING & CARAMELISED

ONION PUCCIA BREAD | 8.50

Extra virgin olive oil

### MOZZARELLA DI BUFALA &

TOMATO PUCCIA BREAD

[GFA] | 12.25

Mozzarella di Bufala, garlic & basil  
marinated tomatoes, fresh basil, garlic oil

### TOMATO PUCCIA BREAD

[GFA] [VE] | 8.50

Garlic & basil marinated tomatoes,  
fresh basil, garlic oil

### CHICKEN & CHORIZO FLATBREAD | 12.25

Spanish chorizo, pulled chicken,  
roasted peppers, tomato sauce, rocket

### SPICED 'LAMB' STYLE FLATBREAD

[VE] | 13.50

Symplicity plant-based 'lamb' mince,  
roasted peppers, red onions,  
tomato sauce, rocket

### GARLIC FLATBREAD [VE] | 8.00

Garlic oil, rosemary, Maldon sea salt  
+ add Fior di Latte Mozzarella [V] | 3.75  
+ add vegan mozzarella style cheese  
[VE] | 3.75

### MARINATED OLIVES

[GF] [VE] | 4.75

Extra virgin olive oil, chilli, garlic, herbs

#### ADD A DIP

### ROASTED RED PEPPER & GARLIC

HUMMUS [GF] [VE] | 3.50

TZATZIKI [GF] [V] | 3.50

### AUBERGINE BABA GANOUSH

[GF] [VE] | 3.50

## SMALL PLATES

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*Our small plates are perfect for sharing, as a nibble or a starter*

### BLISTERED PADRON PEPPERS

[GF] [VE] | 6.50

Maldon sea salt

### SPANISH CHORIZO IN CIDER [GF] | 6.50

### LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze,  
garlic mayonnaise, spring onions,  
chilli, spiced seeds

### CRISPY ARTICHOKEs [GF] [VE] | 6.00

Maldon sea salt

### PROSCIUTTO [GF] | 6.25

Extra virgin olive oil

### NAPOLI SALAMI [GF] | 6.25

Extra virgin olive oil

### BAKED FETA & SPICED CHICKPEAS

[GF] [V] | 6.50

Tomato & basil sauce

## ENJOY 3 FOR 18.00

### BUTTERMILK CALAMARI

8.75

Smoked paprika & garlic coating,  
lemon & harissa yoghurt

### CRISPY CAULIFLOWER BITES

[VE] | 9.00

Red pepper & garlic hummus

### HARISSA GLAZED CHICKEN WINGS

[GFA] | 9.00

Spring onions, chilli

### HALLOUMI CHIPS [GFA] [V] | 8.25

Brown sugar & harissa glaze, chilli

## ENJOY 3 FOR 24.00

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.

# STARTERS

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## CHORIZO SCOTCH EGG | 10.50

Soft-boiled free-range egg,  
chorizo sausage meat, rocket &  
basil pesto, rocket

## GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley,  
smoked paprika, garlic & basil  
marinated tomatoes, extra virgin  
olive oil, artisan bread

## ITALIAN MEATBALLS | 8.95

Beef & pork meatballs, tomato &  
basil sauce, Parmigiano Reggiano,  
artisan bread

## HAM HOCK TERRINE | 11.50

Piccalilli, extra virgin olive oil,  
grilled sourdough

## SMOKED SALMON [GFA] | 11.95

Crispy capers, lemon, dill & chive  
mascarpone, grilled sourdough

## GREEK SALAD [GF] [V] | 9.00

Feta, marinated olives, garlic & basil  
marinated tomatoes, red onion, cucumber,  
lettuce, extra virgin olive oil, lemon

## BEETROOT GNOCCHI [VE] | 8.75

Courgette, peas, rocket & basil pesto,  
pumpkin seeds, rocket

# SALADS & PASTA

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## CHICKEN CAESAR SALAD

[GFA] | 19.50

Soft-boiled free-range egg,  
salted anchovies, crispy pancetta,  
gem lettuce, Parmigiano Reggiano,  
croutons, house Caesar dressing

## CRISPY CAULIFLOWER NOURISH BOWL

[VE] | 18.50

Roasted butternut squash, aubergine  
baba ganoush, spiced chickpeas,  
dressed gem lettuce & rocket,  
roasted red pepper & garlic hummus,  
avocado, rocket & basil pesto, chilli

## GREEK SALAD

[GF] [V] | 16.50

Feta, marinated olives, garlic & basil  
marinated tomatoes, red onion, cucumber,  
lettuce, extra virgin olive oil, lemon

## SPAGHETTI PRIMAVERA

[GFA] | 15.50

Mozzarella di Bufala, Parmigiano Reggiano,  
courgette, peas, rocket & basil pesto, rocket

## SPAGHETTI BOLOGNESE

[GFA] | 14.75

Slow-cooked in a rich red wine,  
tomato & basil sauce

## FUSILLI FUNGHI

[GFA] [V] | 14.00

Sautéed porcini paste, mushrooms,  
white wine cream sauce, rosemary,  
truffle sourdough crumb

## FUSILLI POLLO E PANNA

[GFA] | 15.75

Chicken, sautéed porcini paste,  
mushrooms, white wine cream sauce,  
rosemary, truffle sourdough crumb

# SIDES

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## CHUNKY CHIPS [GF] [VE] | 5.50

## FRENCH FRIES [GF] [VE] | 5.50

## LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze,  
garlic mayonnaise, spring onions,  
chilli, spiced seeds

## BUTTERED SEASONAL VEGETABLES

[GF] [V] | 5.50

## ROCKET, GEM LETTUCE & TOMATO SALAD

[GF] [VE] | 5.50

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

# MAINS

**10 oz BLACK ANGUS SIRLOIN**  
[GF] | **32.50**

**8 oz BLACK ANGUS RUMP**  
[GF] | **25.80**

+ add garlic prawns to your steak  
[GF] | **5.50**

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushroom, roasted tomatoes

## ADD A SAUCE

**BÉARNAISE [GF] [V] | 3.00**

**PEPPERCORN JUS [GF] | 3.00**

**POLLO PICANTE [GF] | 19.90**

Half a boneless chicken, picante marinade, lemon & harissa yoghurt, garlic & basil marinated tomatoes, dressed rocket, French fries

**12 oz GAMMON, EGG & CHIPS [GF] | 17.35**

Fried free-range eggs, chunky chips

**BACON & CHEDDAR HOUSE BURGER**  
[GFA] | **18.90**

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

**HARISSA CHICKEN BURGER | 18.75**

Crispy-coated chicken thighs, brown sugar & harissa glaze, dill pickle, gem lettuce, tomato, lemon & harissa yoghurt, brioche bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

*Dishes from our grill, cooked over fire [coals] to naturally intensify flavour*

**LEMON & ROSEMARY**  
**BRAISED LAMB SHOULDER**  
[GFA] | **28.00**

Greek salad, red pepper & garlic hummus, tzatziki, lamb dripping & caramelised onion puccia bread

**SYMPPLICITY BURGER**  
[VE] | **19.00**

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, gem lettuce, tomato, beetroot bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

**FISH & CHIPS**  
Small **13.90** | Regular **18.50**

Crushed minted peas, chunky chips, tartare sauce, lemon

**SALMON, SPINACH & FENNEL EN-CROUTE**  
**29.00**

Garlic roasted new potatoes, charred broccoli, samphire, lemon, dill & chive mascarpone

**SPICED 'LAMB' STYLE MOUSSAKA**  
[VE] | **18.50**

Symplicity plant-based 'lamb' mince, grilled aubergines, tomato sauce, sliced potatoes, bechamel sauce, vegan mozzarella style cheese, Greek style salad, puccia bread

+ add Tzatziki dip [V] | **1.50**

**PORCHETTA | 19.90**

Rolled pork belly with fennel, rosemary & sea salt, thyme roasted carrots, broccoli, mashed potato, apple sauce, gravy

*For every Porchetta sold, we will donate 25p to our local charity*

**OUR ROASTS ARE AVAILABLE FROM MIDDAY UNTIL 9PM EVERY SUNDAY**  
**SEE OUR SUNDAY MENU**

# WOOD-FIRED PIZZA

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## MARGHERITA [V] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

## MARGHERITA ROYALE | 15.90

Tomato sauce, Mozzarella di Bufala, Fior di Latte Mozzarella, sun-dried Capuliato tomatoes, fresh basil

## MARINARA D.O.C. [VE] | 10.30

Tomato sauce, garlic & basil marinated tomatoes, oregano, garlic oil

## VEGAN MARGHERITA [VE] | 12.80

Tomato sauce, vegan mozzarella style cheese, fresh basil

## BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto cotto ham, Fior di Latte Mozzarella, mushrooms

## CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sun-dried Capuliato tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

## ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sun-dried Capuliato tomatoes

*Make it vegan with our vegan mozzarella style cheese [VE]*

## CASA PEPPERONI | 15.50

Tomato sauce, spicy pepperoni, Fior di Latte Mozzarella, sun-dried Capuliato tomatoes

## POLLO DIAVOLO | 16.50

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, sun-dried Capuliato tomatoes, roasted chicken, Parmigiano Reggiano, chilli

## NAPOLETANA | 15.00

Tomato sauce, anchovies, olives, capers, Fior di Latte Mozzarella

## NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli

## BOLOGNESE | 15.50

Slow-cooked beef bolognese, Fior di Latte Mozzarella, basil, Parmigiano Reggiano

## PARMA | 15.50

Tomato sauce, prosciutto, Fior di Latte Mozzarella, rocket, Parmigiano Reggiano

*Swap all our pizzas to Calzone for 1.50*

## EXTRA TOPPINGS

Pepperoni, nduja sausage, pancetta, prosciutto cotto ham, Napoli salami, chicken, Spanish chorizo | **3.00 each**

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | **2.00 each**



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

## ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

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## DESSERTS

### TRIPLE CHOCOLATE BROWNIE

[GF] [V] | 7.50

Vanilla ice cream, chocolate sauce

### BAKED CHOCOLATE CHIP COOKIE DOUGH

[GF] [VE] | 7.50

Salted caramel ice cream, toffee sauce

### STICKY TOFFEE PUDDING [GF] [VE] | 7.80

Salted caramel ice cream, toffee sauce

### BAKED VANILLA CHEESECAKE

[GF] [V] | 7.75

Vanilla ice cream, summer berry coulis

### CHOCOLATE TORTE [GF] [V] | 9.00

Raspberry sorbet, raspberries

### DULCE DE LECHE SUNDAE [GF] [V] | 8.75

Banana, chocolate brownie, vanilla ice cream, whipped cream, dulce de leche sauce, chocolate sauce

### ICE CREAM & SORBET | 7.50

Brandy snap

#### Any 3 scoops of your choice:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Strawberry [GF] [V]
- Salted caramel [GF] [VE]
- Raspberry sorbet [GF] [VE]

#### Add a sauce:

- Toffee [GF] [VE]
- Chocolate [GF] [VE]

*Mini-Desserts. Perfect accompaniment with an after-dinner drink or coffee*

### PASTEL DE NATA [V] | 3.50

Warm Portuguese custard tart

### BOMBOLONE | 4.50

Mini Italian doughnuts, chocolate sauce

### AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream

SOMETHING FOR YOUR DOG?

**JUDE'S ICE CREAM  
FOR DOGS | 4.00**

*Jude's will donate 5% of total  
Battersea licensed sales\**



**BATTERSEA**  
HERE FOR EVERY DOG AND CAT

## ICED DRINKS

ICED LATTE | 4.20

PEACH ICED TEA | 4.20

## HOT DRINKS

ESPRESSO | 2.90

MOCHA | 4.00

PEPPERMINT | 3.40

DBL ESPRESSO | 3.40

MACCHIATO | 3.10

SUPERFRUIT | 3.40

CAPPUCCINO | 3.70

AMERICANO | 3.40

GREEN | 3.40

FLAT WHITE | 3.70

ENGLISH BREAKFAST | 3.30

HOT CHOCOLATE | 3.90

CAFFÈ LATTE | 3.70

EARL GREY | 3.40

+ add whipped cream for **0.75**

+ add a shot of syrup for **0.75**

*Our coffees are all available decaffeinated too.*

*Oat & Soya milk is available upon request*

Our coffee is 100% certified by Rainforest Alliance – giving you assurance that your coffee is sourced from sustainable coffee producing communities. The Rainforest Alliance is an international, non-profit organisation; working to protect forests, help improve the livelihoods of farmers and communities, and tackle climate change

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# OAKMAN INNS