

BREADS & DIPS

OREGANO PUCCIA BREAD

[GFA] [VE] | 5.95

Balsamic vinegar, extra virgin olive oil

MOZZARELLA DI BUFALA & TOMATO

PUCCIA BREAD [GFA] | 12.00

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

TOMATO PUCCIA BREAD

[GFA] [VE] | 8.00

Garlic & basil marinated tomatoes,
fresh basil, garlic oil

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

HUMMUS [GF] [VE] | 3.50

Spiced chickpeas, toasted seeds,
pomegranate seeds

AUBERGINE BABA GANOUSH

[GF] [VE] | 3.50

WHIPPED FETA [GF] [V] | 3.50

Spiced seeds, extra virgin olive oil

STARTERS

CHORIZO SCOTCH EGG | 10.50

Soft-boiled free-range egg,
chorizo sausagemeat, 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

SMOKED SALMON FISHCAKE | 9.00

Free-range poached egg, tartare
hollandaise, lemon

ROASTED RAS EL HANOUT

PUMPKIN [GF] [VE] | 8.00

Hummus, crispy kale, toasted seeds

PANCETTA & MOZZARELLA

CROQUETTES | 8.75

Arrabbiata sauce, Parmigiano
Reggiano, rocket

BLUE SHETLAND MUSSELS [GFA] | 9.50

Puccia bread with a choice of sauce:
- Double cream, garlic, white wine & parsley
- Tomato, chilli, garlic, white wine & parsley

BUTTERMILK CALAMARI | 9.50

Smoked paprika & garlic coating, lemon &
harissa yoghurt

HALLOUMI CHIPS [GFA] [V] | 8.25

Hot honey, chilli

HARISSA GLAZED CHICKEN

WINGS [GFA] | 9.00

Spring onions, chilli

CRISPY CAULIFLOWER BITES [VE] | 8.50

Brown sugar & harissa glaze, chilli



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

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.

WOOD-FIRED PIZZA

MARGHERITA [V] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARGHERITA ROYALE | 15.90

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

MARINARA D.O.C. [VE] | 10.00

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

VEGAN MARGHERITA [VE] | 12.80

Tomato sauce, vegan mozzarella style cheese, fresh basil

CASA LINGO | 15.50

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

ZUCCA [V] | 14.00

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

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

SALSICCIA E FRIARIELLI | 15.50

Cream base, Fior di Latte Mozzarella, pork & fennel sausage, friarielli, garlic oil

PASTRAMI BIANCO | 15.50

Cream base, Fior di Latte Mozzarella, gorgonzola, beef pastrami, pickled red onions

CASA PEPPERONI | 15.50

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

NAPOLI FORTE | 16.50

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

BOLOGNESE | 15.50

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

PARMA | 15.50

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

Swap all our pizzas to Calzone for 1.50

EXTRA TOPPINGS

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

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

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

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GRILLS

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

10 OZ BLACK ANGUS SIRLOIN
[GF] | **29.50**

8 OZ BLACK ANGUS RUMP
[GF] | **23.50**

8 OZ BAVETTE
[GF] | **16.50**

+ add garlic prawns to your steak
[GF] | **3.50**

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 | 4.00

HOME COMFORTS

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

SYMPPLICITY BURGER [VE] | 19.00

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, hummus, dill pickle, gem lettuce, tomato, plant-based bun, French fries

Swap your fries for side salad

Double up your burger | 4.00

FISH & CHIPS Small 14.00 | Regular 18.90

Crushed minted peas, chunky chips, tartare sauce, lemon

SAUSAGE & MASH [GFA] | 15.00

Jolly Hog British pork sausages, London Pride ale braised onions, mashed potato, tenderstem broccoli, cabbage, gravy
Make it vegan with our Symplicity plant-based sausages [VE]

GRESSINGHAM CONFIT DUCK LEG
[GF] | **21.00**

Parsley mashed potato, thyme-roasted carrots, lentils, cabbage & bacon, gravy

SYMPPLICITY PIE [VE] | 18.50

Symplicity 'beef' style & onion pie, puff pastry, mashed potato, thyme-roasted carrots, gravy

SEABASS CASSOULET [GF] | 24.50

Tomato & butterbean cassoulet, Salsa Verde, roasted red onions, fennel

SLOW-ROASTED LAMB
SHOULDER [GFA] | 28.00

Garlic & onion Lyonnaise potatoes, tenderstem broccoli, London Pride ale braised onions, gravy

BLUE SHETLAND MUSSELS [GFA] | 18.00

French fries, puccia bread, with a choice of sauce:

- *Double cream, garlic, white wine & parsley*

- *Tomato, chilli, garlic, white wine & parsley*

PORCHETTA | 19.90

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

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

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

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PASTA & SALADS

RIGATONI POLLO E PANNA

[GFA] | 15.75

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

RIGATONI FUNGHI [GFA] [V] | 14.00

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

SPAGHETTI BOLOGNESE [GFA] | 14.75

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

RIGATONI CALABRESE AL FORNO

[GFA] | 15.95

Chicken, nduja, chorizo, chilli, garlic, tomato, Parmigiano Reggiano, Fior di Latte Mozzarella, rocket & basil pesto

RIGATONI VEGANO AL FORNO [VE] | 15.95

Symlicity sausage, spiced 'lamb' style mince, chilli, garlic, tomato, vegan mozzarella style cheese, rocket & basil pesto

PRAWN & ARRABBIATA

SPAGHETTI [GFA] | 16.50

King prawns, chilli, garlic, tomato, courgetti, white wine

CHICKEN CAESAR SALAD [GFA] | 19.50

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

WARM WINTER GRAIN SALAD

[GFA] [V] | 14.00

Roasted sweet potato, butternut squash & beetroot, puy lentils, farro grains, chickpeas, kale, whipped feta

CRISPY CAULIFLOWER

NOURISH BOWL [VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, hummus, mixed grains, avocado, rocket & basil pesto, chilli

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

FRENCH FRIES [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.75

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

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DESSERTS

TRIPLE CHOCOLATE BROWNIE

[GF] [V] | 7.75

Chocolate sauce, vanilla ice cream

BAKED CHOCOLATE CHIP COOKIE DOUGH

[GF] [VE] | 7.50

Toffee sauce, salted caramel ice cream

STICKY TOFFEE PUDDING [GF] [VE] | 7.80

Toffee sauce, salted caramel ice cream

PROFITEROLES [V] | 8.25

Choux pastries, filled with cocoa chocolate cream and topped with white chocolate

BAKED VANILLA CHEESECAKE [GF] [V] | 7.75

Dulce de leche caramel sauce, chocolate sauce, vanilla ice cream

APPLE & CINNAMON CRUMBLE [V] | 7.95

With choice of vanilla ice cream or custard

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 [VE] | 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

HOT DRINKS

ESPRESSO | 2.90

DBL ESPRESSO | 3.40

CAPPUCCINO | 3.70

FLAT WHITE | 3.70

CAFFÈ LATTE | 3.70

MOCHA | 4.00

MACCHIATO | 3.10

AMERICANO | 3.40

ENGLISH BREAKFAST | 3.30

EARL GREY | 3.40

PEPPERMINT | 3.40

SUPERFRUIT | 3.40

GREEN | 3.40

HOT CHOCOLATE | 3.90

BAKEWELL LATTE | 5.00

Double espresso, amaretto, cherry syrup

BAILEYS LATTE | 5.00

BAILEYS HOT CHOCOLATE | 5.00

BLACK FOREST HOT CHOCOLATE | 5.00

Hot chocolate, Chambord, cherry syrup

+ add whipped cream for **0.50**

+ add a shot of syrup for **0.50**

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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