



The Oak W2

Private Dining Room Menu

A delicious selection of Mediterranean charcuterie and antipasti to share...

Mediterranean charcuterie board, with Camembert cheese, olives and cherry tomatoes

Grilled Mediterranean vegetable

Main Courses

Please choose 3 of the following...

Homemade pappardelle, beef ragù

Truffle and ricotta ravioli served with butter and sage sauce with toasted walnuts ✓

Pan fried cod fillet, sauté potatoes, chilly and garlic spinach and beurre blanc sauce

Beef tagliata with wild rocket and parmesan, cherry tomatoes and balsamic glaze

Gnocchi with basil pesto, sun dried tomatoes, black olives and toasted bread crumbs ✓ / ✓

Sharing Course - Maximum of 6 pizzas - Payable a la carte

Margherita £13 - Ortolana £18 - Napoli £18.5 - Zucchini £18.5 - Vegetariana £18.5 - Spagnola £18.5

Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 - Rainbow £21 - Piccante £20 - Prosciutto £20 -

Gustosa £20 - Contadina £21 - Bianca-Friarielli £22

Desserts

Please choose 3 of the following...

Chocolate hazelnut and pistachio brownie, raspberry puree, green apple sorbet ✓

Tiramisu

Sticky toffee pudding, toffee sauce and ginger bread ice cream

Blood orange Catalan cream

Mixed berry cheese cake

Selection of ice creams and sorbets

Fourth Course

Our finest selection of cheeses, served with pickles and crackers

£50 per person for two courses £60 per person for three courses £70 per person for fourth courses

Minimum of 14, up to 20 people

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. Please note that we use nuts and products containing gluten throughout the kitchen and cannot guarantee that cross contamination has not occurred.

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