



The Oak W2

Private Dining Room Menu

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

Mediterranean charcuterie board, with Camembert cheese, grapes, and figs with honey

Grilled Mediterranean vegetable, goat cheese cream, baby gem, toasted walnuts and pomegranate - *vegan option available*

Main Courses

Please choose 3 of the following...

Homemade tagliatelle, beef ragù

Spaghetti chitarra, with datterino, king prawns, courgettes, parsley, fresh chilli and chives

Wild mushroom risotto, pecorino cheese, and truffle oil - *vegan option available*

Seabass fillet baked in foil, white wine and butter sauce, baby seasonal vegetables

Seared tuna steak with samphire, sweet carrots, lemon, and ginger dressing

Beef tagliata with wild rocket and parmesan, cherry tomatoes

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

Margherita £13 - Napoli £18.5 - Zucchine £18.5 - Vegetariana £18.5 - Spagnola £18.5 -

Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 - Genova £19.5 - Piccante £20 - Prosciutto £20 -

Gustosa £20 - Contadina £21 - Pizza Bianca, Tropea £22

Desserts

Please choose 3 of the following...

Chocolate brownie, green apple sorbets - *vegan*

Tiramisù

Sticky toffee pudding, butter squash sauce, ginger, and honey ice cream

Almonds pannacotta, raspberries sauce

Mixed berry cheesecake

Selection of ice creams and sorbets

Fourth Course

Our finest selection of cheeses, served with pickles and crackers

£45 per person for two courses £55 per person for three courses £65 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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