



## The Oak W2

### Private Dining Room Menu

#### First Course

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

Italian charcuterie platter and grilled Mediterranean vegetable

#### Main Courses

Please choose 3 of the following...

Spring risotto bianco, asparagus, green peas, pecorino cheese - *vegan option available*

Homemade tagliatelle, beef ragù, parmesan

Fillet of seabass en Papillote with cherry tomatoes, mixed olives, thyme, capers, green salad

Seared tuna, asparagus, artichokes, cherry tomatoes, watercress salad and black garlic cream

Beef rib-eye steak, king oyster mushrooms, celeriac, rocket salad and peppercorn sauce

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

Margherita £13 - Basilico £17 - Ortolana £18 - Napoli £18.5 - Zucchine £18.5 -  
Vegetariana £18.5 - Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 - Piccante £20 -  
Prosciutto £20 - Contadina £21

*A gluten free pizza base & a vegan mozzarella available on request*

#### Desserts

Please choose 3 of the following...

Dark chocolate brownie, fresh berries, yogurt's honey - *vegan option available*

Tiramisu'

Spiced rhubarb tart, vanilla ice cream

Salted caramel cheesecake, honeycomb ice cream

Selection of ice creams and sorbets

#### Fourth Course

Our finest selection of Italian cheeses, served with grapes, honey, crackers and bread

£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.*

WEB: [www.theoakrestaurants.com](http://www.theoakrestaurants.com), EMAIL: [hello@theoaklondon.com](mailto:hello@theoaklondon.com), INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 221 3355