



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

Spaghetti chitarra with crab, lime and fresh chilli

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 - 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.

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