



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

Beetroot salad, grilled Mediterranean vegetable, "goat cheese cream", baby gem, toasted walnuts
and pommes grainées -vegan option available

Main Courses

Please choose 3 of the following...

Homemade tagliatelle, beef ragù

Linguine 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

Beef tagliata with wild rocket and parmesan, cherry tomatoes

Sharing Course - Maximum of 6 pizza

Marinara £11 - Margherita £13 - Napoli £18 - Pizza Bianca Friarielli £18.5 - Zucchine £18.5
Vegetariana £18.5 - Spagnola £18.5 - Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 - Piccante £20
Prosciutto £20 - Contadina 21

Desserts

Please choose 3 of the following...

Chocolate and hazelnut brownie, green apple sorbets -vegan

Tiramisù

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

Blood orange crème brûlée

Mixed berry cheese cake

Selection of ice creams and sorbets

Fourth Course

Our finest selection of cheeses, served with pickles and crackers

£40 per person for two courses £45 per person for three courses £50 per person for fourth courses

Minimum of 12, 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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