



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...

Risotto with radicchio served with gorgonzola & roasted walnuts

Home made paccheri, veal ragù, parmesan

Monkfish gratin with broad beans & pancetta, lemon spinach

Ossobuco with mashed potatoes, kale & lentils served with gremolata

Beef rib-eye steak, king oyster mushrooms & crushed new potatoes

Celeriac steak with basil hummus, cauliflower & crispy purple kale - *vegan*

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

Margherita £13 - Ortolana £18 - Napoli £18.5 - Zucchine £18.5 -

Vegetariana £18.5 - Toscana 19 - Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 -

Piccante £20 - Prosciutto £20 - Contadina £21 - Spagnola £22 -

Bianca ai 4 formaggi £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 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.

WEB: www.theoakrestaurants.com, EMAIL: hello@theoaklondon.com, INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 221 3355