



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

Baked salmon fillet gratin, served with fennel, baby spinach, ginger & lemon sauce

Ossobuco with mashed potato, kale & 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 £14 - Ortolana £18 - Napoli £18.5 - Zucchine £18.5 -

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

Tartufo £19.5 - Piccante £20 - Prosciutto £20 - Contadina £21 -

Bianca ai 4 formaggi £21

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

Desserts

Please choose 3 of the following...

Chocolate profiteroles with chantilly cream & mixed berries

Apple tart with vanilla ice cream

Cannoli Siciliani filled with ricotta and candied fruits

Tiramisu'

Pecan nut brownie, with raspberries coulis - *vegan*

Selection of ice creams and sorbets

Fourth Course

Our finest selection of Italian cheeses, served with grapes, honey & 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.

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