

The Oak W2



Private Dining Menu

First Course

A delicious selection of Mediterranean charcuterie and antipasti

Main Courses

Please choose 3 of the following...

Slow cooked beef ragu, homemade pappardelle

Linguine with mussels, clams & datterino tomatoes

Grilled red tuna, samphire, baby carrots, lemon & ginger sauce

Spring risotto with asparagus, peas & peppers *ve*

Beef tagliata with wild rocket and parmesan

Sharing Course - Maximum of 6 pizzas -

Margherita - tomato, mozzarella, fresh basil **£11**

Zucchine - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil **£17**

Asparagi - tomato, mozzarella, caramelised onion, purple-white & green wild asparagus, goat cheese, sun dried tomato **£17**

Diavola - tomato, mozzarella, ventricina salami, fresh chillies **£17.5**

Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke **£17.5**

Tartufo - tomato, burratina Di Andria, Tuscan sausage, black truffle paste **£18**

Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza **£18**

Prosciutto - tomato, buffalo mozzarella, cherry tomatoes, Parma ham **£18**

Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil **£18.5**

Desserts

Please choose 3 of the following...

Chocolate and hazelnut brownie, green apple sorbets *ve*

Tiramisu

Crema Catalana

Cheese cake, berry sauce

Selection of ice creams and sorbets

Our finest selection of cheeses, served with pickles and crackers

£40 per person for two courses

£45 per person for three courses

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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