



The Oak W12

## March Private Dining Menu

### FIRST COURSE

#### Sharing starters

*(all the items below will be served to the table to share tapas style)*

Nocellara del Belice olives  
Black olive tapenade bruschetta, marjoram goats curd  
Parma ham, cecina de Leon, truffled salami,  
orange brushed lonzino, manchego, pickled grapes, pear & chilli chutney  
Padron peppers & paprika salt  
Sautéed chorizo, fennel seeds & lemon  
Paprika fried squid, aioli

### MAIN COURSES

*Please choose 3 of the following mains...*

Beetroot risotto & salted ricotta  
Homemade rosemary pappardelle & beef ragu, shaved parmesan  
Homemade ravioli, prawns & vanilla bisque  
Pan seared seabass fillet, lemon & spinach puree, sautéed spinach & potato rosti  
Chuck-eye steak tagliata, grilled baby heritage carrots & leek, rocket & mint salad, salsa verde  
Seared tuna, grilled purple sprouting broccoli, pink fir potatoes & garlic confit aioli (*£3 supplement*)

*and please choose 3 of the following pizzas...*

*Margherita:* tomato, mozzarella, basil  
*Basilico:* tomato, fresh buffalo mozzarella, cherry tomatoes & fresh basil leaves  
*Salsiccia:* tomato, Tuscan sausage, fresh black truffle & fresh burrata  
*Diavola:* tomato, mozzarella, ventracina salami, fresh chilli  
*Zucchini:* tomato, mozzarella, grilled courgette, rocket, salted ricotta & truffle oil  
*Scamorza:* tomato, mozzarella, spicy n'duja sausage & smoked scamorza  
*Contadina:* tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goat's cheese, rocket & truffle oil  
*Stagioni:* tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives  
*Parma:* tomato, mozzarella, Parma ham, rocket & shaved parmesan

*Your guests will choose on the day/night from the list of six pre-chosen dishes (mains & pizza) for their main course*

### DESSERTS

*Please choose 3 of the following desserts...*

Rice pudding & mixed berries compote  
Nut treacle tart & fior di latte ice cream  
Dark chocolate brownie, honey yoghurt & blood orange sorbet  
Sticky toffee pudding, salted caramel ice cream  
Ice cream & sorbet selection  
Cheeseboard selection, grapes, grilled walnut bread & cranberry chutney (*£2.50 supplement*)

£28 PER PERSON FOR TWO COURSES OR £34 PER PERSON FOR 3 COURSES

*(Excluding a discretionary 12.5% service charge.)*