



The Oak W12

May 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
Smoked mackerel paté bruschetta
Parma ham, cecina de Leon, truffled salami,
orange brushed lonzino, manchego
Padron peppers & paprika salt
Sautéed chorizo, fennel seeds & lemon
Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Spring risotto, broad beans, asparagus, peas & pecorino cheese
Homemade spinach pappardelle & duck ragu, shaved parmesan
Squid ink linguini, crab, chilli, lime & coriander
Grilled lamb chops, roasted jersey royals, green peas, wild garlic & mint jus
Chuck-eye steak tagliata, grilled courgette, rocket & mint salad, salsa verde
Seared tuna, mango, chilli & watercress salad, basil 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...

Carrot cake, pistachio custard & cinnamon ice cream
Panna cotta & rhubarb compote
Dark chocolate brownie, loquat salsa & clotted cream
Sticky toffee pudding & salted caramel ice cream
Ice cream & sorbet selection
Cheeseboard selection, grapes, grilled walnut bread & quince jelly (£2.50 supplement)

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

(Excluding a discretionary 12.5% service charge.)