



The Oak W12

Private Dining Menu

STARTERS

All the items below will be served to the table to share tapas style

Nocellara del Belice olives

Padron peppers & paprika salt (may be spicy)

Sliced Salami Finocchiona, Parma ham, Capocollo, Speck & Manchego

Sautéed chorizo, fennel seeds & lemon

Crispy prawns, sweet chilli aioli

MAIN/PIZZA

Please choose 6 of the following mains and pizzas...

Spinach & ricotta ravioli, parmesan, sage & butter sauce

Slow cooked beef ragu, homemade pappardelle, shaved parmesan

Grilled swordfish, spinach & chilli garlic, lemon & capers butter

Seared tuna, potatoes, asparagus, cherry tomatoes, artichokes salad, black olives aioli

(£2.5 supplement)

Sirloin steak, roasted vine cherry tomatoes, fries & peppercorn sauce (£3 supplement)

Margherita: tomato, mozzarella, basil

Zucchini: tomato, mozzarella, grilled courgette, wild rocket, salted ricotta & truffle oil

Diavola: tomato, mozzarella, spicy ventricina salami, fresh chilli

Piccante: tomato, mozzarella, spicy n'duja sausage, smoked scamorza

Salsiccia: tomato, mozzarella, Tuscan sausage, mushrooms

Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goat's cheese, rocket & truffle oil

Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives

Prosciutto: tomato, buffalo mozzarella, cherry tomatoes, parma ham

DESSERTS

Please choose 3 of the following desserts...

Dark chocolate brownie, vanilla ice cream, mix berries

Sticky Toffee pudding, toffee sauce, salted caramel ice cream

Vanilla cheesecake & fresh raspberries

Ice cream & sorbet selection

£35 PER PERSON FOR 2 COURSES £39 PER PERSON FOR 3 COURSES

(An optional 12.5% service charge will be added to your bill.)