



The Oak W12

Private Dining Menu

STARTERS

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

Mixed olives (Nocellara, Carignola, Taggiasca) *Ve*

Padron peppers & paprika salt (may be spicy) *Ve*

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

Sautéed chorizo, fennel seeds & lemon

Crispy king prawns, sweet chilli aioli

MAIN/PIZZA

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

Potato gnocchi, wild mushroom sauce, shaved parmesan & truffle oil drizzle *V*

Beef ragu, homemade pappardelle, shaved parmesan

Pan fried seabass, sauteed new potatoes & fine beans, tomato & pepper salsa

Slow cooked lamb shank, creamy mashed potatoes, seasonal vegetables & mint gravy

(£2.5 supplement)

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

Margherita: tomato, mozzarella, basil *V*

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

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

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

Golosa : tomato, sausage, pancetta arrotolata, fresh buffalo mozzarella

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

Parma: tomato, buffalo mozzarella, rocket, parma ham, shaved parmesan

Contadina: tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions,

truffle oil *V*

DESSERTS

Please choose 3 of the following desserts...

Sticky Toffee pudding, toffee sauce, salted caramel ice cream

Tiramisu

Dark brownie & vanilla ice cream

White chocolate & vanilla pannacotta, forest fruit compote

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.)