



The Oak W12

Private Dining Menu

STARTERS

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

Mixed olives **Ve**

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

Sliced Salami Finocchiona, Parma ham, Capocollo, Speck

Sautéed chorizo, fennel seeds & lemon

Crispy fried calamari, spring onion & chilli sprinkle, aioli

MAIN/PIZZA

Please choose 1 of the following mains or pizzas...

Wild mushroom & truffle risotto, shaved parmesan **V**

Beef ragu, homemade pappardelle, shaved parmesan

Panfried seabass, pearl couscous & artichokes salad

Sirloin Steak, peppercorn sauce, roasted vine cherry tomatoes, French fries

(£3 Supplement)

Margherita: tomato, mozzarella, basil **V**

Bianca: Bufalo mozzarella, parmesan, semi dried tomatoes & basil pesto **V**

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

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

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

onions, truffle oil **V**

Gluten free Pizza available, all our cheeses, excluding parmesan, are pasteurized; vegan mozzarella also available.

DESSERTS

Please choose 1 of the following desserts...

Chocolate profiterole

Napolitan babá, Chantilly cream & forest fruit compote

Dark chocolate brownie & vanilla ice cream

Ice cream & sorbet selection

£35 PER PERSON FOR 2 COURSES £40 PER PERSON FOR 3 COURSES

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