



The Oak W12

Private Dining Menu

STARTERS

A delicious selection of Charcuterie and antipasti to share...

Italian charcuterie platter

Grilled Mediterranean vegetables *Ve*

Selection of bread: grissini, sourdough & wood fired panuozzo *Ve*

MAIN/PIZZA

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

Pumpkin risotto, mushroom & crispy gunciale (**vegetarian option available**)

Beef ragu, homemade mafalde, shaved parmesan

Panfried salmon, sweet carrots, salicornia, ginger & lime sauce

Sirloin Steak, crushed potatoes & king oyster mushrooms (£3 Supplement)

Margherita - *tomato, mozzarella, fresh basil V*

Contadina - *tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil V*

Piccante - *tomato, mozzarella, spicy n'duja sausage, smoked scamorza*

Diavola - *tomato, mozzarella, ventricina salami, fresh chillies*

Stagioni - *tomato, mozzarella, roast ham, black olives, mushrooms, artichokes*

Parma - *tomato, mozzarella, Parma ham, rocket & shaved parmesan*

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

Tiramisu

Dark chocolate brownie & vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Ice cream & sorbet selection

£40 PER PERSON FOR 2 COURSES £45 PER PERSON FOR 3 COURSES

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