



The Oak W12

## Private Dining Menu

### STARTERS

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

Mixed olives *Ve* & Balsamic mushroom *Ve*

Melenzane "sotto pesto": marinated aubergine, garlic, chilli & balsamic glaze *Ve*

Sautéed chorizo, fennel seeds & lemon

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

Basil & tomatoes bruschetta *Ve*

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

### MAIN/PIZZA

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

Penne, arrabiata sauce *V*

Beef ragu, homemade rigatoni, shaved parmesan

Pollo crema & funghi: chicken breast with mushroom sauce, roasted vegetables & roasted potatoes

Grilled tuna, sautéed baby spinach, lemon dressing

Rib eye steak, onion, tomato, portobello mushroom, roasted potatoes & peppercorn sauce (£3 Supplement)

Margherita - tomato, mozzarella, fresh basil *V*

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

4 Verdure - tomato, mozzarella, grilled courgettes, aubergines, peppers & grilled artichokes *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.)