

Upstairs at The Oak - Private Dining Room

The private dining room just off but still very much part of our lounge bar on the 1st floor is now available for reservation. The current menu listed below begins with assorted charcuterie and antipasto served tapas style. You would then pre-choose 3 mains and 3 desserts; so on the evening a menu is printed for you and your guests

While there is no charge for hiring out the private dining room we do ask that you guarantee a minimum of 10 guests. Unfortunately the table can only seat a maximum of 16.

Please do not hesitate to call us on 020 7221 3355, or speak with the manager on duty if you have any further questions, would like to make a reservation, or simply view the dining room

The starter will be served tapas style and includes the following:

Marinated olives & caperberries
Mixed charcuterie- Serrano ham, chorizo iberico, salami felino, lomo & bresaola
Vegetable Antipasti - artichokes in vinaigrette, grilled piquillo peppers, grilled aubergine, courgettes with salted ricotta
Broad bean puree with flat bread
Manchego cheese & quince

Please select three of the following main course dishes for your guests to choose from:

(We may make some changes to the pasta and risotto but will let you know as soon as if that is the case)

Fresh globe artichokes, basil, lemon juice & olive oil & courgette flowers filled with baby carrots, Arborio rice, parsley & chives
Tagliatelle with veal ragu, fresh tomato, garlic, rosemary & wine
Summer risotto, fresh broad beans, peas, mint & parsley
Chargrilled tuna, white asparagus, watercress & radish salad
Panfried monkfish, fennel, spinach & lemon risotto
Linguini with Dorset crab, parsley, garlic & chilli (£2.00 supplement)
Beef tagliata with rocket & parmesan (£2.00 supplement)
Noisette of Welsh lamb, Sicilian caponata & rosemary
Tagliatelle with veal ragu, fresh tomato, garlic, rosemary & wine
Roast corn-fed chicken breast, french beans, beetroot, fresh mint, tarragon & pomegranate seeds

Please select three of the following desserts:

Apple, raspberry & blackberry crumble with double cream
Cherry & almond tart with clotted cream
Chocolate brownie with double cream
Fresh English strawberries with balsamic & basil
A selection of ice cream & sorbets
La Fromagerie cheese board (£2.00 supplement)

£32 per person for two courses

£38 per person for three courses