

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 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

Starters (served tapas style on shared boards and include all of the following)

Marinated olives & caperberries
Mixed charcuterie: Serrano ham, chorizo iberico, salami felino, lomo & bresaola
Vegetable Antipasti: marinated artichokes, chargrilled peppers, aubergine & courgettes
Broad bean puree with flat bread
Manchego cheese & quince

Mains

Risotto di nero squid, lemon oil
Orecchiette pasta, Romanesco broccoli, gorgonzola cream sauce, fresh thyme
Seared tuna, wild rocket, grilled vegetables, salsa verde
Grilled fillet of seabass, shaved fennel & blood orange, aioli, fresh parsley, rosemary oil
Pan-fried lamb chump, aubergine caviar, green beans, gremolata, new season Felsina olive oil
Chargrilled corn-fed chicken breast, purple sprouting broccoli, sautéed salsify, new potatoes
Beef tagliata, wild rocket, grilled courgettes, parmesan (£2.00 supplement)

Desserts

Apple & blackberry crumble, custard
Chocolate brownie, double cream
Treacle tart, double cream
Pannacotta, orange, elderflower liqueur
Cheesecake, hazelnut base, rum, banana & hot caramel sauce
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

(excluding a discretionary 12.5% service charge)