

OXO TOWER BRASSERIE

With a glass of OXO Brut Champagne

Freshly-baked sourdough bread, Brue Valley butter (v)



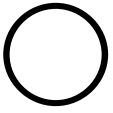
Roasted celeriac and parsley soup, croutons (v)

Hot cured salmon, skordalia, horseradish, beetroot and celery salad

Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese

Falafel, red pepper and feta salad, spiced pomegranate dressing (v)

Grilled king prawn cocktail, tomatoes, avocado, vodka and crab
Marie Rose sauce



Bucatini pasta, wild garlic and basil cream, portobello mushrooms,
roasted hazelnuts, spinach (v)

Lemon and thyme corn fed chicken breast, truffle mascarpone mash, curly kale,
Morteau sausage, porcini gravy

Roasted cod, Jerusalem artichokes, wilted spinach, shallot and lemon butter sauce

Pan fried sea bass, cauliflower purée, potato gnocchi, cavolo nero, confit garlic,
lemon dressing

Cured lamb rump, marinated artichoke, pea pureé

Neal's Yard cheese board

Blueberry and tonka cheesecake (v)

Blackcurrant tart, mint gel, meringues (v)

White chocolate lemon thyme truffle, strawberries

Honey and raspberry brûlée, almond shortbread

SIDES

Roasted new potatoes (v)

Rocket, fennel and Parmesan salad

Purple sprouting broccoli (ve)

Chips (ve)