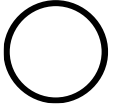


OXO TOWER RESTAURANT



Citrus-marinated salmon, black garlic emulsion, seaweed tartar, shaved radish

Warm Dorset crab, sweetcorn custard, cornbread, crab ketchup



Slow-cooked pork belly, fennel, lemon verbena, smoked hummus, crackling

Truffle burrata, roasted peach, smoked almonds, basil gel

Marinda tomato tart, ricotta cannelloni, basil emulsion (v)

Stone bass, crab cake, pea pureé, tomato and basil vinaigrette

Lamb cutlet and belly, goat's curd, courgettes, broad beans

Dry-aged beef fillet, beef cheek bon-bon, cep purée, rainbow chard, horseradish cream

Chocolate and cherry mousse (v)

Blueberry and apricot mousse

Cranachan cheesecake (v)

Selection of sorbets (v)

Coffee or tea