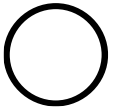


OXO TOWER RESTAURANT



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

Truffle burrata, roasted peach, smoked almonds, basil gel



Roasted quail, gyoza, fresh peas, girolles, cauliflower purée

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

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

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

Duck breast, honey and lavender fig, coddled duck egg, pistachio crumbs

Dry-aged beef fillet, beef cheek bon-bon, cep purée, rainbow chard, horseradish cream (supplement £10)

Pineapple and lemon thyme cake, kaffir lime leaf sorbet (ve)

Chocolate and cherry mousse (v)

Cranachan cheesecake (v)

Selection of sorbets (v)

Coffee or tea