

# OXO TOWER BRASSERIE

Castelvetrano green olives (v) 4

Freshly baked sourdough bread, Brue Valley butter (v) 3.5

Charcoal-grilled flatbread, tzatziki, muhammara (v) 8

## STARTERS

Caramelised onion soup, cheese croutons 8

Grilled king prawns, gigantes bean, olive and caper salad, smoked tomato dressing, garlic emulsion 14/21

Smoked Salmon, salmon chive crème fraîche, dill pickled cucumber, watercress, sourdough crisp, salad 13

Smoked duck, bitter leaf pancetta salad, walnut cream, whole grain mustard dressing 14

Burnt celeriac with peanut satay sauce, mint and coriander salad (ve) 11

Burrata, grape and endive salad, golden raisin and balsamic dressing, crispbread (v) 12

Slow braised rabbit, gnocchi, wilted rocket, wild garlic, trompette mushrooms 14

## MAINS

Pan fried sea bass, split yellow pea puree, puntarella, fried capers 24.5

Seared scallops, serrano ham, cauliflower puree, wild garlic, toasted hazelnut lemon caper dressing, parsnip crisps 26

Roasted hake, onion gremolata, creamy potato gratin, pod peas, parsley lovage dressing 23.5

Grilled salmon, red lentil dahl, beetroot raita, mint and watercress salad 21

Miso spelt risotto, hispi cabbage, roasted shallots (ve) 14.5

Crispy roast pork belly, braised lentil and barley, miso apple sauce, lovage dressing 23.5

Josper grilled lemon and thyme chicken breast, king oyster mushroom, asparagus, black garlic ketchup 21

Coffee rub lamb rump, truffle mash, cavalo nero, cranberry jus 26

## FROM THE JOSPER GRILL

Veal T-bone steak, smoked anchovies, lemon and sage butter 26.5

*All our beef steaks from the grill come from grass fed cows, dry-aged for 28-days*

Sirloin (220g) 28.5

Please choose a sauce: tarragon mustard, green peppercorn, tartare or gravy

## SIDES 5.5 EACH

Rocket, fennel, Sardinian pecorino

Tenderstem broccoli (ve)

Mashed potatoes (v)

Roasted new potatoes (v)

Chips (ve)

<b>SPARKLING AND CHAMPAGNE</b>	<b>125ml</b>	<b>CRAFT BEERS, LAGER AND CIDER</b>	
Harvey Nichols, English Sparkling Brut, England, NV	12	Crate, OXO Session IPA, England, 3.8%, 330ml	6.5
OXO Champagne, Brut, NV	13.5	Five Points Pale, London, England, 4.4%, 330ml	7
Harvey Nichols Champagne, Brut Rosé, France, NV	15	Maison Sassy Cidre Rosé, France, 3%, 330ml	7
Moët & Chandon, Brut Impérial, Champagne, NV	16	Peroni Nastro Azzurro, Italy, 5.1%, 330ml	6
Moët & Chandon, Ice Impérial, Champagne, NV Served over ice	16	Peroni Nastro Azzurro Gluten Free, Italy, 5.1%, 330ml	6.5
Moët & Chandon, Brut, Rosé, Champagne, NV	19	Paolozzi Helles Lager, Scotland, 5.2%, 330ml	6.5
Krug, Grand Cuvée, 166 Edition, Champagne, NV	35	Hammerton Islington Steam Lager, England, 4.7%, 330ml	7
<b>OXO COCKTAILS</b>		Schneider Weisse, Germany. 5.2% 500ml	8
<b>PENICILLIN</b>	13	Hiver, England, 4.5%, 330ml	6.5
Copper Dog Whiskey, lemon, honey, ginger, laphroaig 10 Year Old		Peroni Libera, Italy, 0.0%, 330ml	4.5
<b>RUM 'N ROCK STEADY</b>	14	Timothy Taylor's Landlord, Yorkshire, England 4.1%. 500ml	7.5
Plantation Dark Rum, coconut water, pineapple, fresh lime juice, falernum [NUTS], pimento bitters, Wray & Nephew Overproof Rum		Railway Porter, London, England, 4.8%, 330ml	6.5
<b>MOJITO</b>	13.5	<b>JUICE, SOFT DRINKS AND MINERALS</b>	
Plantation 3 Stars Rum, lime, mint, sugar, soda		<b>HARVEY NICHOLS</b>	
<b>VANILLA CHOCOLATE MALT</b>	13	<b>STILL OR SPARKLING WATER, 3/5.5 330ml/750ml</b>	
Vanilla vodka, almond milk [NUTS], Mozart Dry Chocolate Spirit, vanilla sugar, malted milk		<b>LONDON ESSENCE TONIC, 200ml</b>	3.25
<b>RASPBERRY GIN DAISY</b>	14	<b>FRESHLY PRESSED JUICE</b>	4.25
ROKU Gin, Green Chartreuse, raspberry ripple, lemon, soda		Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato	
<b>AT THE DRIVE-INN</b>	14	<b>LUSCOMBE ORGANIC SODA, 270ml</b>	4.25
Jim Beam Double Oak Whiskey, maple syrup, chocolate bitters, popcorn essence		Raspberry lemonade, ginger beer, wild elderflower bubbly	
<b>GOTHIC MANHATTAN</b>	14	<b>NON-ALCOHOLIC COCKTAILS</b>	
Maker's Mark 46 Whiskey, Antica Formula Vermouth, Jerry Thomas Bitters, black liquorice rinse		<b>HIBISCUS MIMOSA</b>	6
<b>PINK MARGARITA</b>	15	Pink grapefruit, hibiscus cordial, lime juice, Fever-Tree Lemon Tonic	
Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit, lime juice		<b>ORIENTAL CHILL</b>	7
<b>BEAUTY AND THE BEAST</b>	15	Lychees, lime juice, coconut syrup*, organic ginger beer	
Don Julio Blanco Tequila, pineapple juice, passion fruit syrup, fresh strawberries, basil		<b>SEEDS OF CHANGE</b>	7
<b>8TH FLOOR SMASH</b>	15	Raspberries, pomegranate, guava juice, lime juice	
Ketel One Vodka, OXO Brut Champagne, Grand Marnier Liqueur, strawberries		** A discretionary £1 from the sale of this drink will be donated to Macmillan Cancer Support.	
<b>DUE SOUTH</b>	17.5	<b>SHERRIES</b>	
Ketel One Vodka, OXO Brut Champagne, St-Germain Liqueur, egg white, raspberry syrup, lemon		Puerto Fino, Lustau, Jerez, Spain, 75ml	5
<b>PORNSTAR MARTINI</b>	17	Oloroso Anada 1997, Lustau, Jerez, Spain, 75ml	9
Crystal Head Vodka, OXO Brut Champagne, passion fruit, vanilla syrup, lime juice			

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. Please note that allergens are used on our premises. Beverage may contain sulphites All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.