

OXO TOWER BRASSERIE

ALLERGEN MENU

Castelvetrano green olives (v) 4
(SULPHITES)

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4
(GLUTEN [wheat], MILK)

STARTERS

Yellow split pea soup, spiced yoghurt, chilli oil, coriander and lime (V) 8
(MILK, CELERY, SESAME)

Roasted celeriac, satay sauce, spiced cucumber chilli and mint salad (VE) 11
(SULPHITES, GLUTEN [wheat], SOYA, NUTS [peanut], CELERY, SESAME)

Burrata, grape and endive salad, golden raisin and balsamic dressing, piano bread (V) 12
(MILK, SULPHITES, GLUTEN [wheat])

Josper roasted home cured duck breast and rilette, watercress salad 13
(MILK, MUSTARD, CELERY, SULPHITES)

Creamed chicken croquette, Caesar salad, smoked anchovies, caper berries 13
(MILK, EGG, SULPHITES, GLUTEN [wheat], CELERY, FISH)

Swordfish niçoise 14
(EGG, SULPHITES, FISH, MUSTARD, CELERY)

Sardines, mustard mayonnaise, heritage tomato salad, torn basil 12
(MILK, EGG, SULPHITES, FISH, MUSTARD, GLUTEN [barley])

Smoked and roasted salmon, pickled cucumber and dill, crème fraiche, Jersey royals and herbs 13
(MILK, SULPHITES, GLUTEN [wheat], FISH, CELERY)

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MAINS

Spelt risotto, vegetarian parmesan oil (V) 14.50
(CELERY, GLUTEN [wheat], MUSTARD, SESAME, SOYA, SULPHITES, MILK, EGG)

Artichoke rissole, beetroot hummus, spinach and lentils (VE) 15.50
(NUTS [chestnut], CELERY, GLUTEN [wheat], SESAME, CEREAL, SOYA)

Roasted Salmon, Violetta potato olive oil mash, slow cooked tomato with rosemary grilled asparagus, salsa verde 24
(MUSTARD, FISH, SULPHITES)

Grilled prawns, pickled shitake mayonnaise, compressed wasabi pickled cucumber 24
(FISH, SOYA, GLUTEN [wheat, barley], SESAME, SULPHITES, MUSTARD, EGG, CRUSTACEAN)

Roasted hake, peas in the pod, parsley and lovage, creamy potato gratin 22
(MILK, MUSTARD, FISH, CELERY)

Rib eye steak, roast field mushroom, beetroot relish, smoked cheddar rarebit, watercress salad 28
(MILK, FISH, GLUTEN [wheat], EGG, MUSTARD, SULPHITES)

Sirloin steak, herb butter, piedmonts pepper, land cress salad 29
(MILK, MUSTARD, GLUTEN [wheat], FISH)

Roasted lamb rump, garlic thyme honey fried kefalotyri, spinach skordalia, black olive tapenade 26
(MILK, SULPHITES, FISH, EGG)

Josper grilled lemon thyme marinated chicken, roasted asparagus and king oyster mushroom, black garlic jus 21
(MILK, EGG, SULPHITES, CELERY)

SIDES 5

Charred hispy cabbage, lemon, sumac, chilli oil
(SESAME)

French fries, rosemary salt, smoked paprika

Beef tomato, basil, red onion, goats curd, extra virgin rapeseed oil (MILK)

Vegan garden salad (MUSTARD, GLUTEN, SULPHITES)

Tender stem broccoli, soy, garlic and ginger, shredded chilli (SOY, GLUTEN [wheat])

DESSERTS

Raspberry and elderflower fool, butter biscuits 8
(MILK, GLUTEN [wheat])

Vegan cheesecake, blueberry and apricots 8
(GLUTEN [wheat], SOYA)

Layered Chocolate mousse, fresh cherries, peanut butter biscuit, white chocolate sorbet 8
(MILK, EGGS, GLUTEN [wheat], NUTS [peanuts], SOYA)

Eton mess 8
(EGG, MILK)

Caramel cake, roasted peaches, crème fraiche 8
(MILK, GLUTEN [wheat], EGG)

Seasonal ice creams and sorbets 7
(MILK, EGG, GLUTEN [wheat])

(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. All prices are inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.