

OXO TOWER RESTAURANT

BREAD

Selection of bread rolls from Paul Rhodes, Netherend farm butter 4
White, tomato and parmesan, wholemeal (GLUTEN, [wheat])

STARTERS

Chilled melon soup, smoked duck croquetas, melon seeds, Charentais port 10
(CELERY, EGGS, GLUTEN [wheat], MILK, SULPHITES)

Langoustine open ravioli, carrot, ginger and buttermilk puree, bisque, olive oil powder 18
(CELERY, CRUSTACEANS, EGGS, FISH, MILK, MUSTARD, SULPHITES)

Dorset crab mayonnaise, cucumber apple and seaweed salad, avocado puree, 15
crab ketchup, marigold leaves
(CRUSTACEANS, MUSTARD, SEASAME, SOYA, SULPHITES)

Hand dived Scallops, Swiss cheese and sour cream mash, garlic girolles, black cabbage 18
(MILK, MOLLUSCS, SULPHITES)

Truffle burrata, basil gel, charred peaches, basil seed tomato consommé, house sourdough focaccia (V) 14
(GLUTEN {wheat}, MILK)

King oyster mushroom 'scallop', asparagus spears, pea gel, baby plum tomatoes, 12
extra virgin rapeseed oil, sea aster (VE)

Cured lamb, goats cheese and rosemary panna cotta, pea cress and herb salad, 13
olive crumb, black quinoa
(CELERY, EGGS, GLUTEN [wheat], MILK)

Slow cooked pork belly, spiced cherries, greens, daikon, crackling 14
(GLUTEN [barley], SULPHITES)

M A I N S

Deep fried smoked cheddar courgette flower, yellow and green courgette spaghetti, mushroom ketchup, broad beans and lovage, heritage tomatoes (GLUTEN [wheat, barley] MILK)	20
Artichoke barigoule, smoked aubergine, green olive tapenade, tomato fondue, courgette steak	18
Steamed salmon, black olive crust, crisp salmon skin, howzat squash, summer herb risotto, spinach and wakame (CELERY, EGG, FISH, GLUTEN [wheat], MILK, SULPHITES)	24
Wild Bass, summer trofie minestrone, wild fennel, crab dumplings, basil cress (CELERY, CRUSTACEANS, EGG, FISH, GLUTEN [wheat], MILK,)	32
Halibut hollandaise (MILK, SULPHITES)	26
Duck breast, crisp confit fritter, spiced dates, pistachio crumb, charred baby turnips, cep puree (EGG, GLUTEN [wheat], MILK, NUT [pistachio])	26
28-day dry-aged Fillet steak, smoked cauliflower puree, cauliflower cous-cous, English garden peas, charred pearl onion, spiced date puree (CELERY, MILK)	37
28-day dry-aged Chateaubriand, beef dripping skinny chips, Caesar dressed cos lettuce and bacon, red wine or béarnaise sauce (DAIRY, SULPHITES, EGG, MILK, FISH)	75

S I D E S 6

Kale, honey, mustard, quinoa, pomegranate (MUSTARD)
Heritage tomato salad, marinated bocconcini (MILK)
Roast new potato, rosemary salt, smoked paprika
Chips, truffle mayonnaise (EGG)
Tender stem broccoli, kasha

D E S S E R T S

Vegan cheesecake, blueberry and apricots (GLUTEN [wheat], SOYA)	8
Chocolate plate (EGGS, GLUTEN [wheat], MILK, SOYA, SULPHITES)	12
Summer berry soufflé, lemon verbena ice cream, melting moments (EGGS, GLUTEN [wheat] MILK)	11
Raspberry and tonka parfait, basil sorbet (EGGS, MILK)	9
"Pimm's 'o' clock" English strawberries, Pimm's jelly, lemonade sorbet, short bread (GLUTEN [wheat], MILK, SULPHITES)	9
Selection of ice creams and sorbets (EGGS, MILK)	7
Selection of English cheese, hazelnut crackers and orchard chutney (GLUTEN [wheat], MILK, NUTS [hazelnut], SULPHITES)	12