

OXO TOWER RESTAURANT

BREAD

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

STARTERS

Smoked salmon, rice burger, watercress purée, beetroot sprouts 14
(FISH, MILK, NUTS [walnuts])

Langoustine linguine, bisque, fresh truffle 18
(GLUTEN [wheat], CRUSTACEANS, SULPHITES, FISH, DAIRY, EGG)

Warm Dorset crab, brown meat parfait, sweet potato waffle, hazelnut, maple and lemon thyme 16
(GLUTEN [wheat], EGGS, DAIRY, CRUSTACEANS, SULPHITES, NUTS [hazelnuts])

Braised ox cheek lasagne, goats' cheese butternut squash, trompettes, fennel cress 14
(EGG, GLUTEN [wheat], SULPHITES, DAIRY)

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)

MAINS

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)	25
Wild Bass, summer trofie minestrone, wild fennel, crab dumplings, basil cress (CELERY, CRUSTACEANS, EGG, FISH, GLUTEN [wheat], MILK,)	32
Hand-dived scallops, roasted heritage beetroot, sea aster, dill emulsion (MILK, SOYA, MOLLUSCS)	32
Halibut hollandaise (MILK, SULPHITES)	26
Duck breast, crisp confit fritter, fig, pistachio crumb, charred baby turnips, cep puree (EGG, GLUTEN [wheat], MILK, NUT [pistachio])	27
28-day dry-aged Fillet steak, spinach purée, blue cheese hash brown, broccoli cress, (MILK, EGG, SULPHITES)	38
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)	78

SIDES 6

Kale salad, 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

DESSERTS

Vegan cheesecake, blueberry and apricots (GLUTEN [wheat], SOYA)	8
Chocolate plate (EGGS, GLUTEN [wheat], MILK, SOYA, SULPHITES NUTS [hazelnuts])	12
Bramley apple soufflé, caramel ice cream, choux buns (MILK, EGG, GLUTEN [wheat])	11
Raspberry and tonka parfait, basil sorbet (EGGS, MILK)	9
Lemon posset, roasted plum, cinnamon shortbread (MILK, GLUTEN [wheat])	9
Selection of ice creams and sorbets (EGGS, MILK)	7
Selection of English cheese, crackers and orchard chutney (GLUTEN [wheat], MILK, NUTS [hazelnut], SULPHITES)	12