

OXO TOWER RESTAURANT

BREAD

Selection of bread rolls from Paul Rhodes, Netherend farm butter 4
Sourdough, olive and herb, wholemeal (GLUTEN, [wheat], SULPHITES)

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, anise pear tart, walnut crumb, date molasses (ve) 13
(NUTS [walnuts], SESAME, GLUTEN [wheat], DAIRY)

Lentil soup, blackberry and wood pigeon gyoza, leek ash, truffle cheese, watercress 12
(GLUTEN [wheat], SULPHITES, MILK)

Grain bowl, vegetable barigoule, red cabbage slaw, pumpkin chutney (ve) 12
(SULPHITES)

Slow cooked pork belly, burnt quince purée, autumn fruits, Jerusalem artichoke, sage cress 14
(GLUTEN [barley], DAIRY)

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
John dory, baked razor clam, pear and parsley emulsion, caramelised ceps, roast garlic and chestnut purée, samphire (MILK, GLUTEN [wheat], EGG, MOLLUSCS, SULPHITES)	33
Sea bass, celeriac saffron purée, prawn stuffed cabbage, deep fried golden enoki (MILK, EGG, FISH, CRUSTACEANS, CELERY, GLUTEN [wheat])	27
Hand-dived scallops, roasted heritage beetroot, sea aster, dill emulsion (MILK, SOYA, MOLLUSCS)	32
Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup, mint oil, pea cress (GLUTEN [barley, wheat], MILK, EGG)	27
28-day dry-aged Fillet steak, spinach purée, blue cheese hash brown, broccoli cress, (MILK, EGG, SULPHITES)	38
28-day dry-aged Chateaubriand, wild mushrooms, carrots, mashed potato, red wine sauce (SULPHITES, MILK, CELERY)	78

SIDES 6

Kale salad, honey, mustard, quinoa, pomegranate (MUSTARD)	
Heritage tomato salad, marinated bocconcini (MILK)	
Mashed potato (MILK)	
Chips, truffle mayonnaise (EGG)	
Runner beans, garlic butter, pumpkin granola (MILK, SULPHITES)	

DESSERTS

Spiced pumpkin cheesecake, quince compote (MILK, GLUTEN [wheat])	9
Chocolate plate (EGGS, GLUTEN [wheat], MILK, SOYA, SULPHITES NUTS [hazelnuts])	12
Bramley apple soufflé, caramel ice cream, choux buns (MILK, EGG, GLUTEN [wheat])	11
Vegan almond cake, pears, blackberries, 'clotted cream' (ve) (GLUTEN [wheat], NUTS [almonds])	8
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, SULPHITES)	12