

# OXO TOWER RESTAURANT

## AFTERNOON TEA

Wednesday – Sunday 3pm – 4pm (4.30pm on Sundays)

Afternoon tea £32

Champagne afternoon tea £42

### FINGER SANDWICHES

Smoked salmon, seaweed tartar, herring roe and horseradish cream, fennel fronds served on granary bread (FISH, GLUTEN [wheat], MILK, MOLLUSCS, NUTS (walnuts) SOYA)

The perfect egg mayonnaise sandwich served on English farmhouse white bread

(EGG, GLUTEN [wheat], MILK)

Whipped brie, duck ham, whole grain mustard and pickles served on sundried tomato bread

(GLUTEN [wheat], MILK, MUSTARD, SULPHITES)

Homemade venison pastrami, truffle pecorino, wild rocket, caramelised red onion, French mustard served on poppy seed bread (GLUTEN [wheat], MILK, MUSTARD, SULPHITES)

Salt baked golden beetroot, cured rosemary, 10 year aged balsamic served on white bread

(GLUTEN [wheat], MILK)

### SNACKS

Milk chocolate and cep muffins (GLUTEN [wheat], EGG, MILK, SOYA)

Mushroom and tarragon éclair, marmite (CELERY, EGG, GLUTEN [wheat, oats, rye, barley], MILK, SULPHITES)

Dorset crab, carrot, ginger and buttermilk, coconut (CRUSTACEANS, MILK NUTS [coconut])

### SWEETS

Lemon Posset, roasted plum compote (MILK)

Macadamia nut blondie, crisp dark chocolate (NUTS [macadamia], GLUTEN [wheat], SOYA, DAIRY)

Calvados mille-feuille (GLUTEN [wheat], MILK)

Chocolate cinnamon shortbread (MILK, GLUTEN [wheat])

### SCONES

Buttermilk scones, clotted cream, homemade jams (GLUTEN [wheat], MILK)