

OXO TOWER RESTAURANT TASTING MENU

Last orders for the tasting menu will be at 12:30pm for lunch and 8pm for dinner.

Enjoy six courses for £85 or £130 with a glass of wine
paired with each dish.

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

Amontillado del Duque Sherry, Gonzalez Byass, Spain

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

St Joseph Blanc, Domaine Lionel Faury, Rhône, France 2017

Sea bass, celeriac saffron puée, prawn stuffed cabbage,
deep fried golden enoki (MILK, EGG, FISH, CRUSTACEANS, CELERY, GLUTEN [wheat])

Vina Arboleda, Chardonnay, Aconcagua Costa, Chile, 2017

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

Côte-du-Rhône, Domaine Chave, France 2017

Duck breast, crisp confit fritter, honey lavender fig, pistachio crumb, charred
baby turnips, cep puree (EGG, GLUTEN [wheat], MILK, NUT [pistachio])

La Grola Veronese, Allegrini, Veneto, Italy, 2016

Bramley apple soufflé caramel ice cream, choux buns
(MILK, EGG, GLUTEN [wheat])

Harvey Nichols, Sauternes, Bordeaux, France 2014

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.