

OXO TOWER BRASSERIE

Castelvetrano green olives (v) 4

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

STARTERS

Spiced pumpkin and marrow soup, hazelnuts, croutons (V) 8

Socca bread, kale fattoush salad, beetroot hummus (VE) 11

Baked aubergine parmigiana, olive tapenade, burrata, endive salad (V) 12

Home cured sliced duck breast, rilette, earl grey infused roast plums, lentil butternut squash 14

Braised beef and oxtail, portobello mushroom, welsh rarebit, wilted rocket 13

Grilled Swordfish, salad niçoise 14

Grilled mackerel, skordalia, radish, green olive and celery salad 12

Smoked salmon, pickled dill cucumber, roasted salmon creme fraiche, heritage potatoes and herbs 13

MAINS

Spelt risotto, vegetarian parmesan oil (V) 14.50

Chestnut and spelt rissole, roasted Jerusalem artichoke, spinach braised lentil, soused red cabbage and caraway (VE) 15

Roasted sea bream, lemon, grilled courgette, salsa verde 24

Grilled tiger prawns, pickled shitake mayonnaise, compressed wasabi pickled cucumber 24

Roasted hake, spiced chorizo, chickpea and kale stew 22

Rib eye steak, green peppercorn sauce, mushroom pâté, green leaf salad 28

Slow cooked lamb neck fillet, spinach and pea mash, horseradish dressing 25

Josper grilled spatchcock chicken, chimichurri, autumn vegetable slaw, maple glazed pancetta 21

SIDES 5

Charred hispy cabbage, lemon, sumac, chilli oil

Chips, rosemary salt, smoked paprika

Beef tomato, basil, red onion, goats curd, extra virgin rapeseed oil

Garden salad

Tender stem broccoli, soy, garlic and ginger, shredded chilli

DESSERTS

Honey and whisky brûlée, roasted pears, flapjack 8

Roasted plum and tonka cheesecake 8

Milk chocolate praline tart, coco nib cream, almond snap 8

Ginger and chocolate chip cookies, vanilla 'clotted cream', blackberry sorbet (VE) 8

Caramelised apple cake, hop ice cream 8

Seasonal ice creams and sorbets 7

Selection of English cheese, crackers and orchard chutney 10