

OXO TOWER RESTAURANT

BREAD

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

STARTERS

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

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

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

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

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

Truffle burrata, anise pear tart, walnut crumb, date molasses, borage leaves (v) 13
(DAIRY, GLUTEN [wheat], NUTS [walnuts], SESAME)

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

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

M A I N S

Vegan winter chick'n Caesar salad, 'egg', 'parmesan', 'bacon' (ve) (GLUTEN [wheat], SOYA, SULPHITES)	25
Spiced vegetable stew, coconut crumble, yoghurt, cous-cous and herbs (ve) (CELERY , GLUTEN [wheat], NUTS [coconut, almonds], SOYA, SULPHITES)	19
Sea bass, celeriac saffron purée, prawn stuffed cabbage, deep fried golden enoki (CELERY, CRUSTACEANS, EGG, FISH, GLUTEN [wheat], MILK)	27
Hand-dived scallops, roasted heritage beetroot, sea aster, dill emulsion (MILK, MOLLUSCS , SOYA)	32
John Dory, baked razor clam, pear and parsley emulsion, caramelised ceps, roast garlic and chestnut purée, samphire (EGG, GLUTEN [wheat], MILK, MOLLUSCS, SULPHITES)	33
Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup, mint oil, pea cress (EGG , GLUTEN [barley, wheat], MILK)	27
28-day dry-aged Fillet steak, spinach purée, blue cheese hash brown, broccoli cress, (EGG, MILK, SULPHITES)	38
28-day dry-aged Chateaubriand, wild mushrooms, carrots, mashed potato, red wine sauce (CELERY), MILK, SULPHITES)	78

S I D E S 6

Roasted pumpkin, sweet potato purée, seeds
Mashed potato (MILK)
Runner beans, garlic butter, pumpkin granola (MILK, SULPHITES)
Chips, truffle mayonnaise (EGG)
Kale salad, black quinoa, apple, pomegranate (MUSTARD)

D E S S E R T S

Vegan almond cake, pears, blackberries, 'clotted cream' (ve) (GLUTEN [wheat], NUTS [almonds])	8
Chocolate plate (EGGS, GLUTEN [wheat], MILK, NUTS [hazelnuts], SOYA, SULPHITES)	12
Bramley apple mousse, caramel ice cream, choux buns (EGG, GLUTEN [wheat], MILK)	9
Spiced pumpkin cheesecake, quince compote (GLUTEN [wheat], MILK)	9
Lemon posset, roasted plum, cinnamon shortbread (GLUTEN [wheat], MILK)	9
Selection of ice creams and sorbets (EGGS, MILK)	7
Selection of English cheese, biscuits and orchard chutney (GLUTEN [wheat], MILK, SULPHITES)	12