



Bar food / Champagne & Sparkling / Wines / Cocktails / Beers & Cider / Spirits / Soft Drinks

Through our partners Streetsmart, we are supporting Streets Kitchen throughout November and December. A discretionary £1 donation will be added to your bill and will help fund meals cooked by the OXO Community Kitchen for the homeless.



STREETSMART
HELPING HOMELESS PEOPLE

OXO TOWER BAR FOOD MENU

Available Monday - Sunday 12pm – 8.30pm

Selection of bread rolls from Paul Rhodes, Netherend farm butter White, tomato and parmesan, wholemeal	4
Smoked almonds (v)	4
Castelvetrano green olives (v)	4
Sea salt chips, chipotle aioli (v)	6
Deep fried squid, parmesan aioli	12
Toulouse dog, mustard mayonnaise, choucroute, crackling crumble	12
Soft shell crab sliders, chilli avocado, chipotle	13
Socca bread, beetroot hummus (VE)	11
Beef burger, roast field mushroom, beetroot relish, smoked cheddar rarebit, chips **	17
Beyond burger, roast field mushroom, beetroot hummus, vegan cheese, chips (VE) **	17

**EXPRESS LUNCH

Choose any of the ** dishes above with either a glass of house wine, a soft drink or a house beer for 20 (not including 13.5% service charge). Available Sunday to Friday. Items are sold separately on weekday evenings and Saturdays.

CHAMPAGNE AND SPARKLING WINE

Glass

Harvey Nichols, English Sparkling Brut, England NV	12
OXO, Brut Champagne, NV	13.5
Harvey Nichols, Brut Rosé Champagne, NV	15
Moët, Brut Impérial Champagne, NV	16
Moët, Brut Rosé Impérial Champagne, NV	19

NON-VINTAGE

Bottle

OXO, Brut, Champagne, NV	65
Moët, Brut Impérial Champagne, NV	82
Henriot, Brut Champagne, NV	85
Veuve Clicquot, Brut Champagne, NV	95
Louis Roederer, Brut Premier Champagne, NV	95
Bollinger, Special Cuvée Champagne, NV	95
Ruinart, Blanc de Blancs Champagne, NV	130

ROSÉ

Harvey Nichols, Brut Rosé Champagne, NV	75
Moët, Brut Rosé Impérial Champagne, NV	105
Bollinger, Brut Rosé Champagne, NV	120
Billecart-Salmon, Brut Rosé Champagne, NV	130
Laurent-Perrier, Brut Rosé Champagne, NV	130

VINTAGE CHAMPAGNE

Moët & Chandon, Extra Brut Champagne, 2012	130
Dom Pérignon, Brut Champagne, 2008 (Ve)	285
Louis Roederer, Cristal, Brut Champagne, 2008	320

MAGNUM

Harvey Nichols, Prosecco, Italy, NV	75
Harvey Nichols, Brut Champagne, NV	130

SPARKLING

Harvey Nichols, Non-Alcoholic Chardonnay, Australia, NV	19.5
Harvey Nichols, Prosecco, Italy, NV	37.5
Harvey Nichols, English Sparkling Brut, England NV	60

WINE LIST

	Glass 125ml	Carafe 500ml	Bottle 750ml
WHITE			
OXO Blanc, AC Bordeaux, France, 2018	5.5	20	27
Harvey Nichols, Pecorino, Offida, Italy, 2019	6	22	32
Harvey Nichols, Sauvignon Blanc, New Zealand, 2018	7.25	29	39
Pinot Grigio, Erste & Neue, Alto Adige, Italy, 2018	7.75	29.5	42
Vina Arboleda, Chardonnay, Aconcagua Costa, Chile, 2017	8.5	32	48
Harvey Nichols, Chablis, France, 2018	9.5	37	55
ROSE			
Harvey Nichols, Corbieres, Languedoc, France, 2019	6	23	30
M Minuty, Chateau Minuty, Provence, France, 2019	9	36	52
RED			
OXO, Vin de Pays de L'Aude, France, 2018	5.5	20	27
Harvey Nichols, Beaujolais-Villages, France, 2017	6.25	23	34
Harvey Nichols, Ensemble, Stellenbosch, South Africa, 2018			33
Harvey Nichols, Malbec, Argentina, 2017	7	29.5	40
Harvey Nichols, Shiraz Clare Valley, South Australia 2018	7.25	29.5	41
Arboleda, Cabernet Sauvignon, Aconcagua, Chile, 2016	8	31	46
Framingham, Pinot Noir, New Zealand, 2017	9	35	48.5

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

OXO COCKTAILS

- MULLED WINE 11
A festive classic made to OXO's secret recipe. Spiced and sweetened OXO Rouge served hot.
- NOBLE DREAM 14
Beluga Noble Vodka shaken with King's Ginger, cinnamon syrup, apple and lemon juice. Served straight-up.
- SWEET REVENGE 13
Beluga Noble Vodka shaken with grapefruit juice, raspberry ripple, pineapple juice and topped with fresh raspberries.
- PORNSTAR MARTINI 17
Crystal Head Vodka shaken with passion fruit, vanilla syrup and lime juice. Served with a skull of OXO Brut Champagne.
- RASPBERRY GIN DAISY 14
Inspired by 'Professor' Jerry Tomas, bartender extraordinaire in the 1880s. Tanqueray 10 Gin, raspberry ripple and lemon lengthened with soda. Crowned with Green Chartreuse.
- MELBA DAIQUIRI 14
Plantation 3 Stars Rum shaken with peach and raspberry.
A delicious twist on this Cuban classic.
- PENICILLIN 13
A modern classic of liquid therapy to cure aches, pains and colds.
Copper Dog Whisky, lemon, honey
and ginger with a splash of Laphroaig 10 Year Old.
- BRANDY ALEXANDER 14
Courvoisier VSOP Cognac shaken with Mozart Dark Chocolate Liqueur
and fresh double cream (MILK). Served straight-up with chocolate shavings.

DREAM RECALL	14
Hendricks Lunar Gin, Cartron Curaçao Bleue and Aperol shaken with lemon juice and passion fruit syrup. Topped with London Essence Bitter Orange & Elderflower tonic. Created by OXO Assistant Bar Manager Roma.	
ORANJE IS NEW BLACK	14
Ketel One Oranje Vodka and Aperol shaken with lime juice and passion fruit. Topped with tonic and a dash of Angostura Bitters.	
ORIGINAL SIN	14
Belvedere Single Estate Vodka and Crème de Peche shaken with apple juice and nettle cordial. Dash of Angostura Bitters.	
THE LAST WORD	14
A little sour, a little sweet, a little pungent. Tanqueray 10 Gin and Maraschino shaken with fresh lime juice and green Chartreuse.	
8TH FLOOR SMASH	15
Ketel One Vodka and Grand Marnier shaken with strawberries. Topped with OXO Brut Champagne.	
DUE SOUTH	17.5
A luxurious, sparkling blend of St-Germain, Grey Goose Vodka, OXO Brut Champagne and the fresh fruitiness of lemon (EGG) and raspberry ripple.	
NEGRONI	13
Tanqueray 10 Gin and Martini Rubino Vermouth (SULPHITES) stiffened with Campari. Served on the rocks with an orange twist.	
PINK PETAL FIZZ	16
A fresh, summery fizz of Edinburgh Gin Pomegranate rose and lychee purée. Topped with OXO Brut Champagne.	

GARDEN OF EDEN	14
A bright, floral cocktail that combines apple juice, cranberry juice and rose syrup with Ketel One Vodka and the elderflower notes of St-Germain.	
PINK MARGARITA	15
Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit and pressed lime juice. Shaken and served with or without salt.	
AT THE DRIVE-INN	14
Jim Beam Double Oak Whiskey stirred down with maple syrup, chocolate bitters and popcorn essence. Served old fashioned style.	
SOUTH BANK COCKTAIL	14
A love letter to our neighbourhood. Tanqueray Gin and Ketel One Vodka shaken with lychee liqueur, fresh ruby grapefruit juice and a spot of sugar.	
BEAUTY AND THE BEAST	15
Don Julio Blanco Tequila and pineapple juice shaken with passion fruit syrup, fresh strawberries and basil. Created by OXO bartender Elisario.	
OXO CLASSIC CHAMPAGNE COCKTAIL	16
Courvoisier VSOP Cognac infused with orange peel, vanilla and bitters. Lightly sweetened and charged with OXO Brut Champagne.	
VANILLA CHOCOLATE MALT	13
A riff of a 1950s American soda fountain with a little difference. Cîroc Vanilla Vodka, almond milk (NUTS), Mozart Dry Chocolate Spirit, vanilla sugar and malted milk (WHEAT, BARLEY, MILK).	
GOTHIC MANHATTAN	14
A dark-hearted mix of Maker's Mark 46 Whiskey stirred with Antica Formula Vermouth (SULPHITES) and Jerry Thomas bitters. Black liquorice rinse.	

COCKTAILS – NON ALCOHOLIC

Sometimes it's nice to have a night off the sauce.

HIBISCUS MIMOSA

Hibiscus cordial shaken with pink grapefruit and lime juice. 5.25
Charged with London Essence grapefruit and rosemary tonic.

ORIENTAL CHILL

Crushed lychees, fresh lime juice and coconut syrup. Charged 6.25
with ginger beer.

SEEDS OF CHANGE

Guava juice and crushed raspberries. Shaken with lime juice 6.25
and fresh pomegranate.

*A discretionary £1 from the sale of this drink will be donated to StreetSmart.

CINNAMON BANANA COLADA

Fresh banana, pineapple juice, cinnamon and coconut syrup. 6.25
Blended with almond milk (NUTS).

THREE SPIRIT PERFECT SERVE

Three Spirit botanical non-alcoholic spirit charged with London 6.25
Essence Ginger Ale. Served over ice.

A TASTE OF HONEY

Blossoms blackcurrant syrup shaken with fresh mint, apple and 6.25
lemon juice. Topped with honey and apple foam (MILK).

AFTER HOURS COSMO

Berry tea, fresh cranberry juice and lime cordial. Shaken with 6.25
blood orange syrup and dash of lime juice.

* StreetSmart, registered charity in England and Wales (1071657), Scotland (SCO43021)

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

OXO BEERS

PERONI NASTRO AZZURRO, ITALY, 5.1%, 330ml Delicately crafted to balance citrus and bitter notes with a dry finish.	6
PAOLOZZI HELLES LAGER, SCOTLAND, 5.2%, 330ml World Beer Award 2017 winner. Full, beautifully-balanced and unpasteurised lager brewed by family-owned Edinburgh Beer Factory.	6.5
HAMMERTON ISLINGTON STEAM LAGER, ENGLAND, 4.7%, 330ml Unfiltered and unpasteurised lager using San Francisco yeast from newly re-established family brewery in London. Aromatic and fruity.	7
PERONI NASTRO AZZURRO GLUTEN FREE, ITALY, 5.1%, 330ml Italy's most iconic lager beer all gluten-free.	6.5
FIVE POINTS PALE, ENGLAND, 4.4%, 330ml A fresh, zesty, aromatic pale ale brewed with malted barley, a little wheat, and Amarillo and Citra hops from the West Coast of the USA.	7
SCHNEIDER WEISSE, GERMANY, 5.4%, 500ml Authentic wheat beer from Bavaria's oldest brewery. Bottle conditioned.	8
TIMOTHY TAYLOR LANDLORD, ENGLAND, 4.1%, 500ml Multi-award winning pale ale from Yorkshire. Lightly bittered and fruity.	7.5
FIVE POINTS RAILWAY PORTER, ENGLAND, 4.8%, 330ml A robust London style porter. Smooth and full-bodied, bursting with aromas of dark, bitter chocolate and roasted coffee.	7
HIVER, ENGLAND, 5.0%, 330ml A fantastic beer using British honey. Lightly malted and hopped with a fragrant aroma. Dry and refreshing.	6.5

OXO CIDERS

MAISON SASSY CIDRE PEAR, FRANCE, 2.5%, 330ml 7
Named 'The Virtuous'. Made of 100% natural pears for a refined, bright and clear flavour.

MAISON SASSY CIDRE ROSÉ, FRANCE, 3%, 330ml 7
Named 'The Passionate'. Made of 100% natural apples for a structured, slightly-acidic finish.

MAISON SASSY CIDRE BRUT, FRANCE, 5.2%, 330ml 7
Named 'The Iconic'. Made of 100% natural apples with a balance between acidity, bitterness and roundness.

URBAN ORCHARD CIDER, ENGLAND, 4.5%, 330ml 7
London-based Hawkes cider. A delicious blend of country and urban apples, which create a unique, smooth, medium-dry cider.

NON-ALCOHOLIC BEER

PERONI LIBERA, ITALY, 0.0%, 330ml 4
A rich and intense aroma of flavours with citrusy and hoppy notes. All the taste, none of the ABV.

LOW-ALCOHOL BEER

LUCKY SAINT, ENGLAND, 0.5%, 330ml 4.5
Lucky Saint is born of Bavarian spring water, pilsner malt, hallertau hops and single-use yeast. Discover biscuity malts and smooth, citrus hop finish.

GIN

Tanqueray London Dry Gin	8
Tanqueray Sevilla	9
Tanqueray No. Ten	9.5
Bols Genever	9
City of London Dry Gin	9
City of London Rhubarb and Rose	9
Dodd's Gin	10.5
Gin Mare	9
Hayman's Old Tom Gin	7.5
Hayman's Sloe Gin	8
Hendrick's	9.5
Hendrick's Orbium	10
Hendrick's Lunar	9.5
Monkey 47	12.5
Oxley London Dry Gin	10
Plymouth Original Strength	8.5
Portobello Road No. 171	8.5
Roku Gin	9
Sipsmith London Dry Gin	8.5
Sipsmith V.J.O.P.	10
Silent Pool	11
Star of Bombay	9

VODKA

Ketel One	8.5
Ketel One flavours – Orange, Lemon	8.5
Beluga Gold Line	30
Belvedere	10
Belvedere Single Estate Rye Smogóry Forest	12.5
Chase	9
Chase flavours – Rhubarb, Marmalade	9
Cîroc	9
Cîroc Vanilla	9.5
Crystal Head	12.5
Crystal Head Aurora	16
Davna Bizon	9
Grey Goose	12
Grey Goose Orange	12
Virtuous Organic Raspberry	8.5

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

RUM AND CACHAÇA

Plantation Original Dark	8.5
Plantation 3 Stars	9
Plantation 5 Year Old	10
Plantation Pineapple	10
Plantation Extrême No.3 ITP 22 Year Old Jamaican – Limited Edition	30
Plantation Extrême No.3 HJC 22 Year Old Jamaican – Limited Edition	30
Aluna Coconut Rum	8.5
Bacardi Añejo Cuatro 4 Year Old Gold Rum	8
Bacardi Reserva Limitada	25
Brugal 1888 Ron Gran Reserva	10
Bumbu	10
Cargo Cult	10
Gosling's Black Seal	8
Gosling's Family Reserve	15
Matusalem 15 Year Old	12
Pyrat XO	12
Wood's 100 Old Navy	8
Wray & Nephew Overproof	10
Zacapa Solera 23 Year Old	12.5
Zacapa XO	20
ZECA Cachaça	9

TEQUILA AND MEZCAL

Patrón Silver	14
Patrón Reposado	18
Patrón Añejo	19
Patrón Gran Piedra	30
Patrón Gran Platinum	35
Patrón Gran Burdeos	55
Patrón XO Cafe	11
Don Julio Blanco	10
Don Julio 70 Cristalino Añejo	15
Don Julio 1942 Añejo	25
Fortaleza Blanco Still Strength	16
Ocho Silver	9
Ocho Reposado	9.5
Quiquiriqui San Juan del Rio Mezcal Espadin	9.5

WHISKY

BLENDED

Copper Dog	8.5
Naked Grouse	8.5
Haig Club	10
Johnnie Walker Black Label	9
Johnnie Walker 18 Year Old	19
Johnnie Walker Blue Label	30
Johnnie Walker Ghost & Rare, Port Ellen	55

SPEYSIDE

Benromach 10 Year Old	10
Craigellachie 13 Year Old	12
Cragganmore 12 Year Old	10.5

HIGHLAND MALTS

Clynelish 14 Year Old	12.5
Crabbie 8 Year Old	9.5
Dalmore 15 Year Old	15
Glenmorangie Original	9
Macallan Double Cask 12 Year Old	12
Macallan Sherry Oak Cask 12 Year Old	14
Macallan Estate	35
Oban Distillers Edition	16
Royal Lochnagar 12 Year Old	12

ISLE OF ORKNEY

Highland Park Valkyrie	10
Highland Park 12 Year Old	10.5
Highland Park 18 Year Old	21

ISLE OF SKYE

Talisker 10 Year Old	10
Talisker 18 Year Old	20
Talisker 25 Year Old	50

LOWLAND MALTS

Auchentoshan 12 Year Old	9
Auchentoshan Three Wood	12.5

WHISKY

ISLAY MALTS

Ardbeg 10 Year Old	9
Bowmore 12 Year Old	9.5
Bowmore 18 Year Old	20
Bowmore 25 Year Old	50
Caol Ila 12 Year Old	10
Lagavulin 16 Year Old	17
Laphroaig 10 Year Old	10
Laphroaig Lore Limited Edition	22

WHISKEY

IRISH

Roe and Co	8.5
Jameson	8.5

NORTH AMERICAN

Maker's Mark	8
Maker's Mark 46	10
Jim Beam Double Oak	9
Booker's (127.4 Proof)	14
Bulleit 10 Year Old	8.5
Jack Daniel's Single Barrel	13
Knob Creek	9
Sazerac Rye	13

JAPANESE

Hakushu Distiller's Reserve	10
Hibiki Harmony	16
Nikka Coffey Grain	13
The Chita	10
Togouchi 18 Year Old	30
Toki Blended Japanese Whisky	12
Yamazaki Distillers Reserve	14
Yamazaki 12 Year Old	20
Yamazakura 16 Year Old	20

AUSTRALIAN

Starward Solera	12
Starward Bourbon Cask	15

COGNAC

Courvoisier VSOP	8.5
Courvoisier XO	29
Hennessy VS	9
Hennessy XO	30
Léopold Gourmel Age des Fleurs	25
Rémy Martin 1738 Accord Royal	12
Rémy Martin XO	30

ARMAGNAC

Comte de Lauvia	10
Darroze Reserve 12 Year Old	15

CALVADOS AND CIDER BRANDY

Somerset Cider Brandy 5 Year Old	9
Somerset Cider Brandy 10 Year Old	10.5
Château du Breuil 8 Year Old, Sauternes Finish	14

GRAPPA

Grappa di Amarone, Guerrieri Rizzardi	12
Grappa Tignanello	14

SPANISH BRANDY

Ysabel Regina	10
---------------	----

BOTANICAL SPIRIT

Birds	9.5
-------	-----

JUICE, SOFT DRINKS AND MINERALS

Freshly-pressed juice Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato	4
Luscombe Farm Organic Sodas, 270ml Raspberry Lemonade, Ginger Beer, Elderflower Bubbly	3.75
The London Essence Minerals, 200ml Tonic Water, Pomelo and Pink Pepper Tonic Water, Grapefruit and Rosemary Tonic, Bitter Orange and Elderflower Tonic, Soda Water, Ginger Ale, White Peach and Jasmine Soda	3
Fever-Tree Minerals, 200ml Tonic Water, Light Tonic Water, Lemonade, Bitter Lemon	3
Coca-Cola or Diet Coke, 330ml	3.75
Harvey Nichols Still or Sparkling Water, 330ml/750ml	2.75/5

NON-ALCOHOLIC SPARKLING WINE

	Bottle
Harvey Nichols, Non-Alcoholic Chardonnay, Australia, NV	19.5

COFFEE AND HOT DRINKS

Valrhona hot chocolate	4
Tea English Breakfast, Earl Grey, green, Darjeeling, jasmine, peppermint	3.5
Illy Coffee Espresso, Macchiato, Ristretto, Americano, Double Espresso, Cappuccino, Latte, Flat White	3.5

OXO TOWER BAR
FOOD MENU ALLERGENS

Available Monday – Sunday 12pm – 8:30pm

Selection of bread rolls from Paul Rhodes, Netherend farm butter White, tomato and parmesan, wholemeal	4
Smoked almonds (v) (NUTS)	4
Castelvetrano green olives (v) (SULPHITES)	4
Sea salt chips, chipotle aioli (v) (EGG, SULPHITES, MILK)	6
Deep fried squid, parmesan aioli (MILK, EGG, SULPHITES, CRUSTACEANS, GLUTEN [wheat])	12
Toulouse dog, mustard mayonnaise, choucroute, crackling crumble (EGGS, MUSTARD, SULPHITES, MILK, SOYA, GLUTEN [wheat])	12
Soft shell crab sliders, chilli avocado, chipotle (MILK, EGG, SULPHITES, CRUSTACEANS, GLUTEN [wheat], FISH)	13
Socca bread, beetroot hummus (VE) (GLUTEN [wheat], SESAME)	11
Beef burger, roast field mushroom, beetroot relish, smoked cheddar rarebit, Chips ** (MILK, EGG, SULPHITES, GLUTEN [wheat, barley], FISH)	17
Beyond burger, roast field mushroom, beetroot hummus, vegan cheese, Chips (VE) ** (GLUTEN [wheat], MUSTARD, SULPHITES)	17

****EXPRESS LUNCH**

Choose any of the ** dishes above with either a glass of house wine, a soft drink or a house beer for 20 (not including 13.5% service charge). Available Sunday to Friday. Items are sold separately on weekday evenings and Saturdays.

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that 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.