

OXO TOWER RESTAURANT TASTING MENU

Last orders for the tasting menu will be at 12:30pm for lunch and 7pm for dinner.

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

*Roast chestnut and chicken soup, confit wings,
apple sauce, mushroom stuffing*

Amontillado del Duque Sherry, Gonzalez Byass, 30 Years, Spain

*Langoustine, baby spinach, clementine, fennel dill,
oyster and lettuce emulsion*

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

Turbot, truffle mash, shellfish bisque, samphire

Vina Arboleda, Chardonnay, Aconcagua Costa, Chile, 2017

*Pork belly, burnt apple puree, cider leeks,
apple and white balsamic*

Côte-du-Rhône, Domaine Chave, France 2017

*Dry aged beef fillet, Swiss chard thyme butter,
deep fried mushroom, truffle mayonnaise*

Il Chiostrò di Venere, Certosa di Belriguardo, Toscana, Italy, 2015

*Chestnut yule log, chocolate ganache,
chocolate snow*

Blandy's, 10 Year Old, Bual, Madeira

(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.