

APERITIFS

AMARETTO SOUR

Amaretto liqueur,
lemon juice

12

NEGRONI SBAGLIATO

Campari, Prosecco,
Martini

12

PEAR BELLINI

Cartron vanilla, pear purée,
Sassy Cidre

12

SNACKS

BREAD SELECTION, OLIVE OIL, BALSAMIC (VE) 272kcal 6

OXO will donate £1 from each portion of bread sold to our charity partner StreetSmart

HOUSE MARINATED OLIVES (VE) 117kcal 6

MARCONA ALMONDS (VE) 474kcal 6

PADRON PEPPERS, DORSET SEA SALT (VE) 26kcal 7

BABY CHORIZO, HONEY, ROSEMARY 313kcal 7

ARANCINI, GOAT'S CHEESE, TRUFFLE PUMPKIN (V) 320kcal 9

MINI NDUJA CALZONE 340kcal 9

SMALL PLATES

KABOCHA SQUASH (VE) 14

kasundi, ginger and paw paw salad 389kcal

BURRATA (V) 14

winter tomato, spiced balsamic, pomegranate, pane carasau 388kcal

CRISPY PANISSE (VE) 14

portabello mushrooms, parsley lovage dressing, cashews 389kcal

BAKED CAMEMBERT 17

truffle thyme honey, chargrilled bread 356kcal

CHARRED SQUID 18

romesco, smoked almonds, sea spaghetti 238kcal

SEARED TUNA 17

pickled shiitake, goma dressing, edamame 388kcal

DORSET CRAB ON TOAST 17

corn bread, sea vegetables, crab ketchup 384kcal

GRILLED MACKEREL 15

confit tomato, potato salad, black olives 380kcal

PORK BELLY 15

kohlrabi, nashi pear, radish and garlic chive salad 820kcal

STEAK TARTARE 16

slow-cooked egg, spiced ketchup, radish 216kcal



BAR & BRASSERIE

MAINS

SPICED GRILLED CELERIAC (VE) 20

soy and sesame dressing, seeded whole grains 304kcal

AUBERGINE & SCAMORZA RAVIOLI (V) 21

chestnut butter, walnuts, cavolo nero, truffle pecorino 595kcal

ROAST SMOKED CAULIFLOWER (VE) 21

beetroot hummus, hispi cabbage, tahini 312kcal

GRILLED SALMON 25

chuka wakame cucumber salad 498kcal

ROAST COD 27

fennel and mussel escabeche, bouillabaisse 598kcal

GRILLED PRAWNS 28

saffron buttered potatoes, smoked oyster mayonnaise 346kcal

ROAST CHICKEN 25

Parma ham, puy lentils, salsa verde, parsnip puree, gravy 711kcal

MARINATED VENISON STEAK 29

cavolo nero, beef dripping shallots, red wine balsamic glaze 491kcal

LAMB RUMP 28

pearl barley, kale, sherry and shallot sauce 502kcal

SHARING PLATES

WHOLE ROASTED SEA BASS 60

grilled summer vegetables, black olive aioli 1,611kcal

LOBSTER LINGUINE 80

shellfish cream and tomato bisque, chilli 1,300kcal

28-DAY AGED TOMAHAWK 90

béarnaise, chips 1,300kcal

CELEBRATE NEW YEAR'S EVE AT THE OXO

SUNDAY 31ST DECEMBER 7:30PM

For one night a year the OXO Tower Restaurant, Bar and Brasserie receives its most substantial makeover of the year, for the biggest celebration of the year. With over 25 amazing New Year's Eve parties behind us we love nothing more than bidding farewell to the year with Champagne, live music and a truly indulgent meal.

THREE COURSE MENU

CHAMPAGNE WELCOME DRINK

LIVE MUSIC

DANCE FLOOR WITH DJ UNTIL 2AM

CHAMPAGNE TOAST AT MIDNIGHT

ONE FABULOUS EVENING

Visit our website for more information or speak to a member of the team to book a ticket.

SIDES

CHIPS (VE) 7

rosemary salt 506kcal

MENTED POTATOES (V) 7

Dorset sea salt 303kcal

CRAB MAC 'N' CHEESE 12

382kcal

GREEN SALAD (V) 7

herb dressing 219kcal

GREEN BEANS (VE) 7

garlic, almond, shallot 210kcal

CHANTENAY CARROTS (V) 7

orange and star anis 161kcal

* (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. 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 are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.

