

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) 6

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

HOUSE MARINATED OLIVES (VE) 6

MARCONA ALMONDS (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 7

BABY CHORIZO, HONEY, ROSEMARY 7

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

SMALL PLATES

KABOCHA SQUASH (VE) 14

kasundi, ginger and paw paw salad

BURRATA (V) 14

winter tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 17

truffle thyme honey, chargrilled bread

SEARED TUNA 17

pickled shiitake, goma dressing, edamame

DORSET CRAB ON TOAST 17

wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 15

confit tomato, potato salad, black olives

BRAISED PORK CHEEK 15

cassoulet, anchovy dressing

STEAK TARTARE 16

slow-cooked egg, spiced ketchup, radish



BAR & BRASSERIE

MAINS

AUBERGINE & SCAMORZA RAVIOLI (V) 21

chestnut butter, walnuts, cavalo nero truffle pecorino

ROAST SMOKED CAULIFLOWER (VE) 21

beetroot hummus, hispi cabbage, tahini

GRILLED SALMON 25

chuka wakame cucumber salad

ROAST COD 27

fennel and mussel escabeche, bouillabaisse

GRILLED PRAWNS 28

saffron buttered potatoes, smoked oyster mayonnaise

DUCK LEG 25

porcini mushroom pâté, lentils, grain mustard gravy

MARINATED VENISON STEAK 29

cavolo nero, beef dripping shallots, red wine balsamic glaze

LAMB RUMP 28

pearl barley, kale, sherry and shallot sauce

SHARING PLATES

WHOLE ROASTED SEA BASS 60

grilled vegetables, black olive aioli

LOBSTER LINGUINE 80

shellfish cream and tomato bisque, chilli

SUNDAY ROAST sharing plates

BLOODY MARY 12

The OXO Bloody Mary has been developed over the last 15 years. We can't share the secret recipe, but we do know it tastes rather good. Cold pressed tomatoes, chipotle peppers, slow roast garlic, smoked paprika and Ketel One Citroen vodka.

WHOLE FREE-RANGE CHICKEN 60

From the Cotswolds, for you to carve at the table

28-DAY AGED TOMAHAWK 90

Mount Grace Farm, grassfed

Roast sharing plates are served with:

Yorkshire Pudding

Maple-glazed chorizo pigs in blankets

Sauteed potatoes

Roasted heritage carrots

beef dripping hispi cabbage

Green beans

Bread sauce

Gravy

SIDES

CHIPS (VE) 7

rosemary salt

GREEN SALAD (V) 7

herb dressing

MINTED POTATOES (V) 7

Dorset sea salt

GREEN BEANS (VE) 7

garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 7

orange and star anis

* (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.

