

OXO TOWER RESTAURANT

SPRING SET MENU 39



COCKTAILS

Paloma

Mijenta tequila, grapefruit, soda

Tommy's Margarita

Mijenta tequila, lime, agave

STARTERS

Truffle burrata (v)

pea, white asparagus, puntarelle

Spinach soup (v)

St Ewe egg, smoked garlic cream, lemon thyme croutons

King oyster mushroom (ve)

tomato, nettle, sea aster

Pork belly

rhubarb, black pudding, crackling

MAINS

Carrot tart (v)

hummus, anise, pesto

Chalk stream trout

sea kale, cauliflower, parsley

Cornfed chicken

morels, gem lettuce, madeira cream

Lamb

sheep's curd, pea, lettuce, anchovy

DESSERTS

Lemon mousse

hazelnut, lemon curd

Kalamansi meringue pie (ve)

ADDITIONS

Sourdough bread and butter

6

Chips, truffle (v)

8

Blood orange, fennel, goat cheese (v) 8

Spring greens, nduja

8

Jersey Royals, mint, butter (v)

8

Salt baked celeriac, mustard (v)

8

Mac and cheese, leek, truffle (v)

12

(v) suitable for vegetarians (ve) suitable for vegans and vegetarians. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.