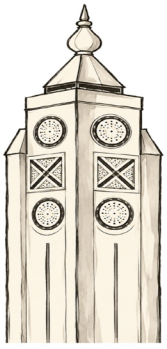
OXO

BAR & BRASSERIE



Snacks

House marinated olives (vg) 6

1/2 dozen Carlingford oysters 26
Pickled shallot, lemon, tabasco

Nibbles

Sourdough baguette (v/vg) 7
Longman's butter

OXO sweet corn fritters (vg) 8
Kombu, lime

Three Course Set Menu

39 per guest

Small Plates

Sweet & sour pork ribs, szechuan apple ketchup
Sardine toast, mackerel n'duja, lemon
Chilled Nutborne tomato soup, pickled melon (vg)
Potted shrimp & crab crumpet, spiced butterl, fennel, apple *(supplement 8)*

Large Plates

Cacio e Pepe (v)
Add fresh truffle 12
Wester Ross salmon, lemon, olive oil
Norfolk black chicken, Mortel & chardonnay sauce
West country daity beef, house butter *(supplement 10)*

Dessert

Poached pear & fennel pudding, hazelnut, earl grey custard (v)
Lemon posset, blackberry compote, candied pumpkin seeds (vg)
Sorbet selection (vg)
Cheese board *(supplement 10)*

Sides

Fries, OXO cube seasoning 9
Crispy potatoes, smoked garlic dressing (v) 10
Charred brassicas, salsa macha (v) 9
Tenderstem broccoli, crispy chilli dressing (v) 10
English butterhead, honey mustard dressing (vg) 8

Please let us know if you have any allergies or intolerances.
A discretionary service charge of 14.5% and £2 to support Street Smart will be added to your bill.