

## SMALL EATS FOR SHARING

Available daily from 12 midday – 11pm (10pm Sunday).

Freshly-baked sourdough bread, Brue Valley butter (v)	3
Smoked almonds (v)	4
Castelvetrano green olives (v)	4
Mr Trotter's pork crackling	5
Sea salt chips, chipotle aioli (v)	6
Sweet potato chips, chive crème fraîche (v)	7
Lamb merguez sausage, chargrilled baba ganoush, raita	8
Charcoal-grilled flatbread, tzatziki, muhammara (v)	8
Hot cured salmon, pickled golden beetroot, horseradish, celeriac and apple remoulade	13
Chorizo sausage rolls, orange blossom honey, spiced parsley aioli	7
Rosemary and bay leaf baked Camembert, pickled plum, smoked almonds, sourdough bread (v)	13
Neal's Yard cheese board	9
Gyoza dumplings, fried piman peppers, spiced sesame dipping sauce (v)	9
Crispy-fried softshell crab salad, chilli jam	13.5
Inu Norrie tempura prawns, wasabi pea mayonnaise	13
<b>SALADS</b>	
Falafel, red pepper and feta salad, spiced pomegranate dressing (v)	12
Chicken Caesar salad	19

## MAINS

Lemon and ricotta ravioli, greens, wild mushrooms, wilted rocket, chilli pistou (v)	17
Battered fish sandwich, tartare and chipotle sauce, brioche bun, chips	17
Slaw Wagyu beef burger, spicy sweet potato chips, sesame mayonnaise	17

## EXPRESS LUNCH

Choose any of the dishes above with either a glass of house wine, a soft drink or a house beer for 18 (not including 12.5% service charge). Available Sunday to Friday 12 midday – 5pm. Items are sold separately on weekday evenings and Saturdays.

## SIDES ALL 5.5

Rocket, fennel and Parmesan salad  
Tenderstem broccoli (ve)

## WEEKEND BRUNCH

Available Saturday to Sunday 12 midday – 3pm.

Sweet potato and corn fritter (v) Fritter, fried egg, avocado salsa	10
Huevos rancheros (v) Fried egg, avocado, vegetables, tortilla wrap, chipotle mayonnaise	10
Baked egg and chorizo Chorizo, stewed tomatoes, egg, crème fraîche, sourdough	10
Hong Kong toast (v) French toast, peanut butter, maple syrup	10

## OXO COCKTAILS

### ORANJE IS NEW BLACK

Ketel One Oranje Vodka and Aperol shaken with lime juice and passion fruit. Topped with tonic and a dash of Angostura Bitters.

14



### PINK MARGARITA

Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit and pressed lime juice. Shaken and served with or without salt.

15



### AT THE DRIVE-INN

Jim Beam Double Oak Whiskey stirred down with maple syrup, chocolate bitters and popcorn essence. Served old fashioned style.

13



### FROM DUSK TILL DAWN

Patrón Silver Tequila and cassis liqueur built with ginger syrup and fresh orange and lime juice. Topped with OXO Brut Champagne.

15



### SOUTH BANK COCKTAIL

A love letter to our neighbourhood. Tanqueray Gin and Ketel One Vodka shaken with lychee liqueur, fresh ruby grapefruit juice and a spot of sugar.

13



### THE LAST WORD

A little sour, a little sweet, a little pungent. Tanqueray 10 Gin and Maraschino shaken with fresh lime juice and green Chartreuse.

14



<p>FIRE ISLAND</p> <p>Johnnie Walker Black Whisky, King's Ginger Liqueur and fresh lemon juice. Charged with Sassy Pear Cidre.</p>	13	
<p>WHITE PORT &amp; TONIC</p> <p>Light and refreshing, but also full of flavour. Graham's Fine White Port, London Essence tonic, lemon and mint.</p>	10	
<p>HUMMINGBIRD</p> <p>Graham's Fine White Port, Harvey Nichols English Sparkling Wine, honey and lemon. A drink that will give you wings.</p>	15	
<p>PORTUGUESE LOVE AFFAIR</p> <p>A big-hearted temptress. Graham's Six Grapes Port, Plantation Pineapple Rum, vanilla syrup and fresh apple juice.</p>	13.5	
<p>LONDON SUNSET</p> <p>Graham's Six Grapes Port, Patrón Silver Tequila, lychee purée, lime and agave liqueur. One for the sun seekers.</p>	15	
<p>MADE BY THE SEA</p> <p>Talisker 10 Year Old Malt, calvados and Noilly Prat Dry Vermouth shaken with sugar and fresh apple juice. Charged with Sassy Brut Cidre.</p>	14	
<p>PINEAPPLE PUNCH</p> <p>A refreshing mix. Haig Club Whisky, Licor 43, vanilla syrup, pineapple juice and lemon juice.</p>	13	

### SPICED PEAR AND VANILLA BELLINI

A blend of pear purée, Cartron Vanilla and cinnamon syrup. Topped up with Sassy Pear Cidre.

12



### MELBA DAIQUIRI

Plantation 3 Stars Rum shaken with peach and raspberry. A delicious twist on this Cuban classic.

14



### PENICILLIN

A modern classic of liquid therapy to cure aches, pains and colds. Copper Dog Whisky, lemon, honey and ginger with a splash of Laphroaig 10 Year Old.

13



### RASPBERRY GIN DAISY

Inspired by 'Professor' Jerry Tomas, bartender extraordinaire in the 1880s. ROKU Gin, raspberry ripple and lemon lengthened with soda. Crowned with Green Chartreuse.

14



### RUM'N ROCKSTEADY

Plantation Dark Rum, coconut water, pineapple and fresh lime juice. Shaken with falernum\* and pimento bitters. Wray & Nephew Overproof Rum float.

13



### VANILLA CHOCOLATE MALT

A riff of a 1950s American soda fountain with a little difference. Cîroc Vanilla Vodka, almond milk\*, Mozart Dry Chocolate Spirit, vanilla sugar and malted milk.

13



### BLOOD AND SAND

Must be one of the best known Scotch cocktails. Macallan Double Cask Matured 12 Year Old Scotch shaken with Antica Formula, Cherry Heering and pressed orange juice.

13.5



### ORIGINAL SIN

Belvedere Single Estate Vodka and Crème de Peche shaken with apple juice and nettle cordial. Dash of Angostura Bitters.

14



\*contains nuts

A discretionary service charge of 12.5% will be added to your bill.

### OXO CLASSIC CHAMPAGNE COCKTAIL

Courvoisier VSOP Cognac infused with orange peel, vanilla and bitters. Lightly sweetened and charged with OXO Brut Champagne.

16



### DUE SOUTH

Belvedere Vodka and King's Ginger shaken with lemon mix\* and raspberry ripple. Topped with OXO Brut Champagne.

16



### PORNSTAR MARTINI

Crystal Head Vodka shaken with passion fruit, vanilla syrup and lime juice. Served with a skull of OXO Brut Champagne.

17



### GARDEN OF EDEN

A sublime mix. Elderflower liqueur and Ketel One Vodka livened with apple juice, cranberry juice and rose syrup.

14



### GOTHIC MANHATTAN

A dark-hearted mix of Maker's Mark 46 Whiskey stirred with Antica Formula Vermouth and Jerry Thomas bitters. Black licorice rinse.

14



### 8TH FLOOR SMASH

Ketel One Vodka and Grand Marnier shaken with strawberries. Topped with OXO Brut Champagne.

15



### NEGRONI

Tanqueray 10 Gin and Rubino Martini Vermouth stiffened with Campari. Served on the rocks with an orange twist.

13



### BRANDY ALEXANDER

Courvoisier VSOP Cognac shaken with Mozart Dark Chocolate Liqueur and fresh double cream\*\*. Served straight-up with chocolate shavings.

14



\* contains egg whites

\*\* contains dairy

A discretionary service charge of 12.5% will be added to your bill.

## COCKTAILS – NON ALCOHOLIC

Sometimes it's nice to have a night off the sauce.

HIBISCUS MIMOSA Hibiscus cordial shaken with pink grapefruit and lime juice. Charged with Fever-Tree Lemon Tonic.	6	
ORIENTAL CHILL Crushed lychees, fresh lime juice and coconut syrup*. Charged with organic ginger beer.	7	
SEEDS OF CHANGE * * Guava juice and crushed raspberries. Shaken with lime juice and fresh pomegranate. £1 from the sale of this drink will be donated to Macmillan Cancer Support.	7	
CINNAMON BANANA COLADA Fresh banana, pineapple juice, cinnamon and coconut syrup*. Blended with almond milk*.	7	
SEEDLIP PERFECT SERVE Seedlip non-alcoholic spirit served with cucumber and chilli shrub. Topped with London Essence Tonic.	9.5	
A TASTE OF HONEY Blossoms blackcurrant syrup shaken with fresh mint, apple and lemon juice. Topped with honey and apple foam.	7	
THOMAS & EVANS 330ml Non-alcoholic green fruit and botanical cocktail.	6	
AFTER HOURS COSMO Berry tea, fresh cranberry juice and lime cordial. Shaken with blood orange syrup and dash of lime juice.	7	

\*contains nuts

\*\* Macmillan Cancer Support, registered charity in England and Wales (261017), Scotland (SC039907) and the Isle of Man (604)  
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## WINE LIST

	Glass 125ml	Carafe 500ml	Bottle 750ml
WHITE			
OXO, Sauvignon Blanc, France, AC, 2016	5.5	20	27
Harvey Nichols, Pecorino, CIU CIU Di Bartolome, Italy 2017	6	22	32
Harvey Nichols, Sauvignon Blanc, New Zealand, 2017	7.25	29	39
Pinot Grigio, Erste & Neue, Alto Adige, Italy, 2017	7.75	29.5	42
Harvey Nichols, Chardonnay, Vina Arboleda, Chile, 2016	8.5	32	48
Harvey Nichols, Sancerre, France, 2017	9	35	52
Harvey Nichols, Chablis, France, 2015	9.5	40	55
ROSE			
Harvey Nichols, Corbieres, Languedoc, France, 2017	6	23	30
Chateau Miraval, Rosé, Côtes de Provence, France, 2017	11	44	60
RED			
OXO, Vin de Pays de L'Aude, France, 2017	5.5	20	27
Harvey Nichols, Beaujolais Villages, France, 2015	6.5	23	34
Harvey Nichols, Plan De Dieu, Côtes du Rhône Villages, France, 2014	7	26	35
Harvey Nichols, Malbec, Argentina, 2015	7.5	29.5	40
Harvey Nichols, Pinot Noir, New Zealand, 2014	9	35	48.5
Harvey Nichols, Margaux, France, 2014	12	45	67.5

Our full selection of over 400 fine wines is available upon request. All wines, sparkling wines and Champagne by the glass are sold at 125ml. 175ml is available upon request. A discretionary service charge of 12.5% will be added to your bill.



## OXO BEERS

MR TROTTER'S PORK CRACKLING Great with a beer.	5
OXO SESSION IPA, ENGLAND, 3.8%, 330ml A light and refreshing India Pale Ale. Created in partnership with London craft beer specialist Crate brewery.	6
PERONI NASTRO AZZURRO, ITALY, 5.1%, 330ml Delicately crafted to balance citrus and bitter notes with a dry finish.	6
PAOLOZZI HELLES LAGER, SCOTLAND, 5.2%, 330ml World Beer Award 2017 winner. Full, beautifully-balanced and unpasteurised lager brewed by family-owned Edinburgh Beer Factory.	6.5
HAMMERTON ISLINGTON STEAM LAGER, ENGLAND, 4.7%, 330ml Unfiltered and unpasteurised lager using San Francisco yeast from newly re-established family brewery in London. Aromatic and fruity.	7
PERONI NASTRO AZZURRO GLUTEN FREE, ITALY, 5.1%, 330ml Italy's most iconic lager beer all gluten-free.	6
PRESSURE DROP PALE FIRE, ENGLAND, 4.8%, 330ml Fantastic U.S.-style pale ale brewed in East London. Hoppy and aromatic.	7
SCHNEIDER WEISSE, GERMANY, 5.4%, 500ml Authentic wheat beer from Bavaria's oldest brewery. Bottle conditioned.	8
TIMOTHY TAYLOR LANDLORD, ENGLAND, 4.1%, 500ml Multi-award winning pale ale from Yorkshire. Lightly bittered and fruity.	7
HAMMERTON PENTONVILLE OYSTER STOUT, ENGLAND, 5.3%, 330ml Oyster stout with typical roasted malt and dark cocoa notes using fresh wild Maldon oysters to give a subtle extra complexity. Outstanding flavour.	7
HIVER, ENGLAND, 5.0%, 330ml A fantastic beer using British honey. Lightly malted and hopped with a fragrant aroma. Dry and refreshing.	6
BITBURGER DRIVE, GERMANY, 0.0%, 330ml Pilsner beer with hoppy bitterness. All the taste, none of the ABV.	4