

OXO TOWER RESTAURANT

SPRING DINING

COCKTAILS

Paloma

Mijenta tequila, grapefruit, soda

Tommy's Margarita

Mijenta tequila, lime, agave

BREAD

Paul Rhodes 72-hour sourdough, Somerset salted butter

smoky potato, seeded porridge

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

5.5

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

MAINS

Carrot tart (v)

hummus, anise, pesto

Chalk stream trout

sea kale, cauliflower, parsley

Cornfed chicken

morels, gem lettuce, madeira cream

SIDES supplement

Purple sprouting broccoli (v) 7

almonds, butter

Blood orange (v) 7

fennel, goats cheese, olive

Chips (v) 7

truffle mayonnaise

Smashed roasted potatoes (v) 7

rosemary salt

Mac and cheese (v) 10

truffle, leek

Salt baked celeriac (v) 7

mustard mayonnaise

DESSERT

Rhubarb and custard (ve)

Lemon mousse

hazelnut, lemon curd

Whipped ganache

white chocolate, passion fruit
and mango

Three courses and a Mijenta tequila cocktail 39