OXO TOWER RESTAURANT SPRING DINING

COCKTAILS

Paloma

Mijenta tequila, grapefruit, soda

Tommy's Margarita

Mijenta tequila, lime, agave

5.5

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

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

(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.