

OXO TOWER RESTAURANT

BREAD

Paul Rhodes 72-hour sourdough, Somerset salted butter 5.5
smoky potato, seeded porridge
OXO will donate £1 from each portion of bread sold to our charity partner StreetSmart

STARTERS

King oyster mushroom (ve) 14
tomato, nettle, sea aster

Truffle burrata (v) 18
pea, white asparagus, puntarelle

Risotto 20
crab, avocado, bisque

Scallop 26
hibiscus seaweed butter, cucumber

Langoustine 25
Exmoor caviar, green apple, sorrel

Spinach soup (v) 15
St Ewe egg, smoked garlic cream, lemon thyme croutons

Pork belly 20
rhubarb, black pudding, crackling

(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.

MAINS

Carrot tart (v) hummus, anise, pesto	23
Arancini (ve) truffle, fermented wild garlic, spring vegetables	23
John Dory broad bean, white pudding, fennel	38
Chalk Stream trout sea kale, cauliflower, parsley	30
Lamb sheep's curd, pea, lettuce, anchovy	38
Cornfed chicken morels, gem lettuce, madeira cream	32
Beef fillet asparagus, celeriac, chervil oil	45
Beef Wellington mushroom, chicken liver, red wine <small>(to share)</small>	110
All our beef is dry-aged and grass-fed	

SIDES

Chips (v) truffle mayonnaise	7
Smashed roast potatoes (v) rosemary salt	7
Mac and cheese (v) truffle, leek	10
Salt baked celeriac (v) mustard mayonnaise	7
Purple sprouting broccoli (v) almonds, butter	7
Blood orange (v) fennel, goat cheese, olive	7