

APERITIFS

AMARETTO SOUR

Amaretto liqueur,
lemon juice

12

NEGRONI SBAGLIATO

Campari, Prosecco,
Martini

12

PEAR BELLINI

Carton vanilla, pear purée,
Sassy Cidre

12

SNACKS

BREAD SELECTION, OLIVE OIL, BALSAMIC (VE) 6

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

HOUSE MARINATED OLIVES (VE) 6

MARCONA ALMONDS (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 7

BABY CHORIZO, HONEY, ROSEMARY 7

ARANCINI, GOAT'S CHEESE, TRUFFLE PUMPKIN (V) 9

SMALL PLATES

KABOCHA SQUASH (VE) 14
kasundi, ginger and paw paw salad

BURRATA (V) 14
winter tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 17
truffle thyme honey, chargrilled bread

SEARED TUNA 17
pickled shiitake, goma dressing, edamame

DORSET CRAB ON TOAST 17
wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 15
confit tomato, potato salad, black olives

BRAISED PORK CHEEK 15
cassoulet, anchovy dressing

STEAK TARTARE 16
slow-cooked egg, spiced ketchup, radish



MAINS

AUBERGINE & SCAMORZA RAVIOLI (V) 21
chestnut butter, walnuts, cavolo nero, truffle pecorino

ROAST SMOKED CAULIFLOWER (VE) 21
beetroot hummus, hispi cabbage, tahini

GRILLED SALMON 25
chuka wakame cucumber salad

ROAST COD 27
fennel and mussel escabeche, bouillabaisse

GRILLED PRAWNS 28
saffron buttered potatoes, smoked oyster mayonnaise

DUCK LEG 25
porcini mushroom pâté, lentils, grain mustard gravy

MARINATED VENISON STEAK 29
cavolo nero, beef dripping shallots, red wine balsamic glaze

LAMB RUMP 28
pearl barley, kale, sherry and shallot sauce

SHARING PLATES

WHOLE ROASTED SEA BASS 60
grilled vegetables, black olive aioli

LOBSTER LINGUINE 80
shellfish cream and tomato bisque, chilli

28-DAY AGED TOMAHAWK 90
béarnaise, chips

WINTER DINING SET MENU

FOUR COURSES AND A GLASS OF HN CHAMPAGNE 40

Experience culinary joy with the return of our Winter Dining set menu. Hearty warming food using the very best in seasonal ingredients, conveniently giving us all an excuse to dine at the OXO. Exceptional value, head to our website to book and treat yourself to a well earned meal over those colder months.

Available at selected times only from
8th January to 17th March

Not available on Saturdays

SIDES

CHIPS (VE) 7
rosemary salt

GREEN SALAD (V) 7
herb dressing

MINTED POTATOES (V) 7
Dorset sea salt

GREEN BEANS (VE) 7
garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 7
orange and star anis

* (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter.

* Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.

