

APERITIFS

CLASSIC CHAMPAGNE COCKTAIL

Courvoisier, Grand Marnier,
Bitters, Champagne

16.5

NEGRONI

Campari, Tanqueray Gin,
Martini Rubino

14.5

PORNSTAR MARTINI

Crystal Head Vodka, Vanilla,
Passion Fruit, Champagne

17.5

SNACKS

BREAD SELECTION, SOMERSET BUTTER (V) 7

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

HOUSE MARINATED OLIVES (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 8

BABY CHORIZO, HONEY, ROSEMARY 9

SPRING ARANCINI, WILD GARLIC MAYO (V) 9

LAMB BELLY SKEWERS, RED PEPPER EMULSION, GOATS CHEESE 16

SALADS & STARTERS

PEA AND COURGETTE FALAFEL (VE) 15

tofu yoghurt, sumac onions, pomegranate, mint

HARBOURNE BLUE CHEESE SALAD (V) 17 / 29

endive, pine nut, raisin

BURRATA (V) 17

beetroot, walnuts, pomegranate

SEARED TUNA 19

pickled shiitake, goma dressing, edamame

DORSET CRAB AND FENNEL SALAD 19 / 29

orange, ginger, tarragon crème fraîche

CURED MEATS 19

celeriac, kohlrabi remoulade, caperberries

CAESAR SALAD, small 17

add chicken supreme 27

St. Ewe egg, smoked anchovy, Parma ham

RARE BEEF SALAD 19 / 29

horseradish cream, rocket, smoked tomato



BAR & BRASSERIE

MAINS

PACCHERI (V) 26

almond and moscatel butter, parmesan shard

CHARRED HISPI CABBAGE (VE) 24

chickpea hummus, chipotle sauce

ROASTED MAUVE AUBERGINE (V) 26

romesco, ricotta, smoked almonds

TIGER PRAWNS 30

Thai red curry, rice cake, kaffir lime

CORNISH HAKE 29

borlotti beans, fennel, dandelion

SEA BASS 32

smashed Jersey Royals, salsa verde

CHICKEN SUPREME 27

English asparagus, king oyster mushroom, wild garlic

FROM THE GRILL

8 oz SIRLOIN STEAK 49

8 oz RUMP OF BEEF 37

CÔTE DE BOEUF to share 100

All steaks served with rocket and Spenwood cheese.

Choose between: béarnaise, chimichurri, peppercorn, red wine sauce

SOUTHWEST MONKFISH TAIL to share 100

lemon caper butter

SUNDAY LUNCH SESSIONS

SELECTION OF ROASTS

OXO'S FAMOUS BLOODY MARY

Sundays were made for this. Picture a refreshing walk by The Thames, culminating at the OXO. Start your afternoon with our renowned Bloody Mary, a masterpiece perfected over fifteen years by our cocktail wizard, Paulius Patumsis – a secret recipe, undeniably delicious.

For the main course, choose from exquisite corn-fed chicken with chorizo pigs in blankets, our slow-roasted dry-aged rump of beef, or divine pork belly with crunchy crackling and Bramley apple sauce. Naturally, all the trimmings are included: beef dripping roast potatoes, proper Yorkshire puddings, and lashings of good gravy.

Sunday lunch is served from 12pm.

We'll see you at the weekend.

SIDES

FRIES (VE) 8

rosemary salt

CHARRED BROCCOLI (V) 8

parmesan dressing

CORNISH POTATOES (V) 8

peppercorn butter

SPRING CARROTS 8

lemon thyme & fennel honey

BUTTERHEAD LETTUCE SALAD (V) 8

pickled shallot, agave dressing

* (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.

