

APERITIFS

CLASSIC CHAMPAGNE COCKTAIL

Courvoisier, Grand Marnier,
Bitters, Sugar, Champagne

16.5

NEGRONI

Campari, Tanqueray Gin,
Martini Rubino

14.5

PORNSTAR MARTINI

Crystal Head Vodka, Passion fruit,
Vanilla syrup, Champagne

17.5

SNACKS

BREAD SELECTION, OLIVE OIL, BALSAMIC (VE) 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

MUSHROOM ARANCINI, CORNISH BRIE, TRUFFLE MAYO 9

SMALL PLATES

QUINOA SALAD (VE) 15

miso glazed roasted root vegetables

ROASTED KABOCHA PUMPKIN (VE) 15

Kasundi, ginger spiced paw paw salad

BURRATA (V) 17

winter tomato, spiced balsamic, apricot, pumpkin seed, charcoal crisp

BAKED CAMEMBERT 18

truffle thyme honey, chargrilled bread

SEARED TUNA 19

pickled shiitake, goma dressing, edemame

DORSET CRAB 19

wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 17

romesco, roasted tomato, fennel salad

SESAME SPICED PORK BELLY 19

pickled radish, nashi pear

STEAK TARTARE 19

slow-cooked egg, spiced ketchup, radish



BAR & BRASSERIE

MAINS

PORCINI RAVIOLI (V) 24
spinach shallot cream, pesto, truffle pecorino

ROASTED CAULIFLOWER (VE) 24
white bean hummus, tabbouleh, dukkah

TIGER PRAWNS 31
saffron potatoes, smoked oyster mayonnaise

BEER BATTERED COD 29
toasted fregola, mussel bisque, chive aioli

SEA BREAM 29
shrimp butter, spinach, samphire

ROAST CHICKEN 29
mushroom puree, Jerusalem artichoke, lovage grain mustard gremolata, Serrano ham

MARINATED VENISON STEAK 34
Cavolo Nero, beef dripping shallots, red wine balsamic glaze

HARISSA LAMB SHOULDER 32
mung beans, spinach yoghurt, preserved lemon

SHARING PLATES

WHOLE ROASTED SEA BASS 70
grilled vegetables, black olive aioli

LOBSTER LINGUINE 80
shellfish cream and tomato bisque, chilli

SUNDAY ROAST

BLOODY MARY 12

The OXO Bloody Mary has been developed over the last 15 years. We can't share the secret recipe, but we do know it tastes rather good. Cold pressed tomatoes, chipotle peppers, slow roast garlic, smoked paprika and Ketel One Citroen vodka.

WHOLE FREE-RANGE CHICKEN 80
For you to carve at the table

28-DAY AGED TOMAHAWK 100
Mount Grace Farm, grass-fed

Roast sharing plates are served with:
Yorkshire Pudding
Maple-glazed chorizo pigs in blankets
Sautéed potatoes
Roasted heritage carrots
Beef dripping hispi cabbage
Green beans
Bread sauce
Gravy

SIDES

CHIPS (VE) 7
rosemary salt

GREEN SALAD (V) 8
herb dressing

DUCK FAT NEW POTATOES 8
Dorset sea salt

GREEN BEANS (VE) 8
garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 8
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.

