

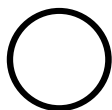
OXO TOWER BRASSERIE

VEGETARIAN MENU



Roasted butternut squash soup, grilled sweetcorn,
lime crème fraîche, chilli rouille (v) 8

Steamed buns, tempura king oyster mushroom,
miso soy dipping sauce (v) 9



Isle of Wight Blue cheese and cashew tart, wild mushrooms,
Swiss chard (v) 13

Bucatini pasta, wild garlic and basil cream, torn burrata,
roasted hazelnuts, spinach (v) 17

Tempura nanami tofu, miso Asian slaw, bok choy (ve) 17

Falafel, red pepper and feta salad,
spiced pomegranate dressing (v) 8/12

If required, please request as a vegan dish (ve)

Whipped goat's cheese, marinated artichokes,
balsamic-roasted beetroot, heritage tomatoes,
piano bread (v) 10/18

Passion fruit rice pudding, pineapple,
coconut meringue (ve) 8

Coffee bean cheesecake, caramelised popcorn (v) 8

Selection of Taywell ice creams and sorbets (v) 7

SIDES Each 5.5

Mashed sweet potatoes (v)

Purple sprouting broccoli (ve)

Roasted new potatoes (v)

Chips (ve)