

OXO TOWER BRASSERIE

VEGETARIAN ALLERGY MENU

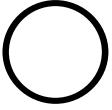


Burnt celeriac with peanut satay sauce, mint and coriander salad (ve) **13**

(GLUTEN, CELERY, NUTS [coconut], PEANUTS, SESAME, SOYA, SULPHITES)

Sichuan-spiced soya bean and cucumber salad, tomatoes, spiced granola, tofu cream (ve) **11**

[CEREALS [oats], GLUTEN [wheat], NUTS [almonds], SESAME, SOYA, SULPHITES]



Burrata, grape and endive salad, golden raisin and balsamic dressing, Sardinian crispbread (v) **12**

(GLUTEN [wheat], MILK, SULPHITES)

Roasted portobello mushroom, chestnut and thyme stuffing, baked goat's cheese, pickled plums, honey and poppy seed lavash (v) (CELERY, NUTS, SULPHATES, GLUTEN [wheat], MILK,

MUSTARD) Can also be prepared as vegan, please ask (ve) **18.5**

Miso spelt risotto, hispi cabbage, roasted shallots (ve)

14.5

(CELERY, SESAME, MUSTARD, GLUTEN [wheat] SULPHITE, SOYA, [miso])

Plant burger, 'cheese', tomato, lettuce,

truffle 'mayonnaise', chips (ve) **18**

(GLUTEN [wheat, oats], MUSTARD, NUTS [coconut], SULPHITES, SESAME)

Cassis poached pear, Tonka vegan cream, brandy snap (ve) **8**

(GLUTEN, [wheat], SOYA) (ve)

Pina colada cheesecake, pineapple compote (v) **8**

(GLUTEN [wheat, oats], MILK)

A selection of Taywell ice creams and sorbets (v) **7**

(EGG, GLUTEN [wheat], MILK, SOYA)

SIDES Each 5.5

Mashed sweet potatoes (v) (MILK)

Chips (ve)

Purple sprouting broccoli (ve)

Roasted new potatoes (v) (MILK)

(v) suitable for vegetarians (ve) suitable for vegans. 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 inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.