

OXO TOWER BRASSERIE

- Castelvetrano green olives (v) 4
Freshly baked sourdough bread, Brue Valley butter (v) 3.5
Charcoal-grilled flatbread, tzatziki, muhammara (v) 8

STARTERS

- Caramelised onion soup, cheese croutons 8
Grilled king prawns, gigantes bean, olive and caper salad, smoked tomato dressing, garlic emulsion 14/21
Ginger marinated salmon, pickled shitake mayonnaise, wasabi, crispy lotus root, watercress and spring onion salad 13
Smoked duck, bitter leaf pancetta salad, walnut cream, whole grain mustard dressing 14
Burnt celeriac with peanut satay sauce, mint and coriander salad (ve) 11
Burrata, grape and endive salad, golden raisin and balsamic dressing, crispbread (v) 12
Slow braised rabbit, gnocchi, wilted rocket, wild garlic, trompette mushrooms 14

MAINS

- Pan fried sea bass, split yellow pea puree, puntarella, fried capers 24.5
Seared scallops, serrano ham, cauliflower puree, wild garlic, toasted hazelnut lemon caper dressing, parsnip crisps 26
Roasted hake, onion gremolata, creamy potato gratin, pod peas, parsley lovage dressing 23.5
Grilled salmon, red lentil dahl, beetroot raita, mint and watercress salad 21
Miso spelt risotto, hispi cabbage, roasted shallots (ve) 14.5
Crispy roast pork belly, braised lentil and barley, miso apple sauce, lovage dressing 23.5
Josper grilled chicken, roasted Jerusalem artichoke, white onion peppercorn sauce, maple glazed pancetta 21
Coffee rub lamb rump, truffle mash, cavalo nero, cranberry jus 26

FROM THE JOSPER GRILL

- Veal T-bone steak, smoked anchovies, lemon and sage butter 26.5
All our beef steaks from the grill come from grass fed cows, dry-aged for 28-days
Sirloin (220g) 28.5
Please choose a sauce: tarragon mustard, green peppercorn, tartare or gravy

SIDES 5.5 EACH

- Rocket, fennel, Sardinian pecorino
Tenderstem broccoli (ve)
Mashed potatoes (v)
Roasted new potatoes (v)
Chips (ve)

SPARKLING AND CHAMPAGNE	125ml	CRAFT BEERS, LAGER AND CIDER	
Harvey Nichols, English Sparkling Brut, England, NV	12	Crate, OXO Session IPA, England, 3.8%, 330ml	6.5
OXO Champagne, Brut, NV	13.5	Five Points Pale, London, England, 4.4%, 330ml	7
Harvey Nichols Champagne, Brut Rosé, France, NV	15	Maison Sassy Cidre Rosé, France, 3%, 330ml	7
Moët & Chandon, Brut Impérial, Champagne, NV	16	Peroni Nastro Azzurro, Italy, 5.1%, 330ml	6
Moët & Chandon, Ice Impérial, Champagne, NV Served over ice	16	Peroni Nastro Azzurro Gluten Free, Italy, 5.1%, 330ml	6.5
Moët & Chandon, Brut, Rosé, Champagne, NV	19	Paolozzi Helles Lager, Scotland, 5.2%, 330ml	6.5
Krug, Grand Cuvée, 166 Edition, Champagne, NV	35	Hammerton Islington Steam Lager, England, 4.7%, 330ml	7
OXO COCKTAILS		Schneider Weisse, Germany. 5.2% 500ml	8
PENICILLIN	13	Hiver, England, 4.5%, 330ml	6.5
Copper Dog Whiskey, lemon, honey, ginger, laphroaig 10 Year Old		Peroni Libera, Italy, 0.0%, 330ml	4.5
RUM'N ROCK STEADY	14	Timothy Taylor's Landlord, Yorkshire, England 4.1%. 500ml	7.5
Plantation Dark Rum, coconut water, pineapple, fresh lime juice, falernum [NUTS], pimento bitters, Wray & Nephew Overproof Rum		Railway Porter, London, England, 4.8%, 330ml	6.5
MOJITO	13.5	JUICE, SOFT DRINKS AND MINERALS	
Plantation 3 Stars Rum, lime, mint, sugar, soda		HARVEY NICHOLS	
VANILLA CHOCOLATE MALT	13	STILL OR SPARKLING WATER, 3/5.5 330ml/750ml	
Vanilla vodka, almond milk [NUTS], Mozart Dry Chocolate Spirit, vanilla sugar, malted milk		LONDON ESSENCE TONIC, 200ml	3.25
RASPBERRY GIN DAISY	14	FRESHLY PRESSED JUICE	4.25
ROKU Gin, Green Chartreuse, raspberry ripple, lemon, soda		Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato	
AT THE DRIVE-INN	14	LUSCOMBE ORGANIC SODA, 270ml	4.25
Jim Beam Double Oak Whiskey, maple syrup, chocolate bitters, popcorn essence		Raspberry lemonade, ginger beer, wild elderflower bubbly	
GOTHIC MANHATTAN	14	NON-ALCOHOLIC COCKTAILS	
Maker's Mark 46 Whiskey, Antica Formula Vermouth, Jerry Thomas Bitters, black liquorice rinse		HIBISCUS MIMOSA	6
PINK MARGARITA	15	Pink grapefruit, hibiscus cordial, lime juice, Fever-Tree Lemon Tonic	
Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit, lime juice		ORIENTAL CHILL	7
BEAUTY AND THE BEAST	15	Lychees, lime juice, coconut syrup*, organic ginger beer	
Don Julio Blanco Tequila, pineapple juice, passion fruit syrup, fresh strawberries, basil		SEEDS OF CHANGE	7
8TH FLOOR SMASH	15	Raspberries, pomegranate, guava juice, lime juice	
Ketel One Vodka, OXO Brut Champagne, Grand Marnier Liqueur, strawberries		** A discretionary £1 from the sale of this drink will be donated to Macmillan Cancer Support.	
DUE SOUTH	17.5	SHERRIES	
Ketel One Vodka, OXO Brut Champagne, St-Germain Liqueur, egg white, raspberry syrup, lemon		Puerto Fino, Lustau, Jerez, Spain, 75ml	5
PORNSTAR MARTINI	17	Oloroso Anada 1997, Lustau, Jerez, Spain, 75ml	9
Crystal Head Vodka, OXO Brut Champagne, passion fruit, vanilla syrup, lime juice			

(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. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. Please note that allergens are used on our premises. Beverage may contain sulphites All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.