

OXO TOWER RESTAURANT

AFTERNOON TEA

Served on Friday – Sunday from 3.15pm until 4.45pm

Afternoon tea £32

Champagne afternoon tea £42

FINGER SANDWICHES

Smoked salmon, seaweed tartar, herring roe and horseradish cream, fennel fronds served on granary bread (FISH, GLUTEN [wheat], MILK, MOLLUSCS, NUTS (walnuts))

The perfect egg mayonnaise sandwich served on English farmhouse white bread

(EGG, GLUTEN [wheat], MILK)

Whipped brie, duck ham, whole grain mustard and pickles served on sundried tomato bread

(GLUTEN [wheat], MILK, MUSTARD, SULPHITES)

Homemade venison pastrami, truffle pecorino, wild rocket, caramelised red onion, French mustard served on poppy seed bread (GLUTEN [wheat], MILK, MUSTARD, SULPHITES)

Salt baked golden beetroot, cured rosemary, 10 year aged balsamic served on white bread

(GLUTEN [wheat], MILK)

SNACKS

Milk chocolate and cep muffins (GLUTEN [wheat], EGG, MILK, SOYA)

Mushroom and tarragon éclair, marmite (CELERY, EGG, GLUTEN [wheat, oats, rye, barley], MILK, SULPHITES)

Dorset crab, carrot, ginger and buttermilk, coconut (CRUSTACEANS, MILK)

SWEETS

Salted Tonka sable biscuit (GLUTEN [wheat], EGG, MILK)

Strawberry pimm's, short bread biscuit (GLUTEN [wheat], MILK, SULPHITES)

Raspberry and lemon verbena tart, crisp white chocolate (GLUTEN [wheat], MILK, EGGS, SOYA)

Vanilla, saffron, cinnamon, spiced chocolate truffle, gold leaf (GLUTEN [wheat], MILK, SOYA)

SCONES

Buttermilk scones, clotted cream, homemade jams (GLUTEN [wheat], MILK)