

OXO TOWER RESTAURANT TASTING MENU

Last orders for the tasting menu will be at 12:30pm for lunch and 7pm for dinner.

Enjoy six courses for £85 or £130 with a glass of wine
paired with each dish.

Lentil soup, blackberry and wood pigeon gyoza, leek ash,
truffle cheese, watercress

Amontillado del Duque Sherry, Gonzalez Byass, 30 Years, Spain

Warm Dorset crab, brown meat parfait, sweet potato waffle, hazelnut, maple
and lemon thyme

St Joseph Blanc, Domaine Lionel Faury, Rhône, France 2017

Sea bass, celeriac saffron puée, prawn stuffed cabbage,
deep fried golden enoki

Vina Arboleda, Chardonnay, Aconcagua Costa, Chile, 2017

Braised ox cheek lasagne, goats' cheese butternut squash,
trompettes, fennel cress

Côte-du-Rhône, Domaine Chave, France 2017

Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup,
mint oil, pea cress

Il Chiostrò di Venere, Certosa di Belriguardo, Toscana, Italy, 2015

Bramley apple mousse, caramel ice cream, choux buns

Harvey Nichols, Sauternes, Bordeaux, France 2014

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.