

OXO TOWER RESTAURANT

BREAD

Selection of bread rolls from Paul Rhodes, Netherend farm butter	4
Sourdough, olive and herb, wholemeal (v)	

STARTERS

Braised ox cheek lasagne, goats' cheese butternut squash, trompettes, fennel cress	14
Lentil soup, blackberry and wood pigeon gyoza, leek ash, truffle cheese, watercress	12
Warm Dorset crab, brown meat parfait, sweet potato waffle, hazelnut, maple and lemon thyme	16
Langoustine linguine, bisque, fresh truffle	18
Slow cooked pork belly, burnt quince purée, autumn fruits, Jerusalem artichoke, crisp sage	14
Truffle burrata, anise pear tart, walnut crumb, date molasses, borage leaves (v)	13
Grain bowl, vegetable barigoule, red cabbage slaw, pumpkin jam (ve)	12
Smoked salmon, rice burger, watercress purée, beetroot cress	14

MAINS

Vegan winter chick'n Caesar salad, 'egg', 'parmesan', 'bacon' (ve)	23
Spiced vegetable stew, coconut crumble, yoghurt, cous-cous and herbs (ve)	19
Sea bass, celeriac saffron purée, prawn stuffed cabbage, deep fried golden enoki	27
Hand-dived scallops, roasted heritage beetroot, sea aster, dill emulsion	32
John Dory, baked razor clam, pear and parsley emulsion, caramelised ceps, roast garlic and chestnut purée, samphire	33
Herb-crusting lamb rump, creamed rosemary flageolets, mushroom ketchup, mint oil, pea cress	27
28-day dry-aged fillet steak, spinach purée, blue cheese hash brown, broccoli cress	38
28-day dry-aged Chateaubriand, wild mushrooms, carrots, mashed potato, red wine sauce (for two people)	78

SIDES 6

Roasted pumpkin, sweet potato purée, seeds
Mashed potato
Runner beans, garlic butter, pumpkin granola
Chips, truffle mayonnaise
Kale salad, black quinoa, apple, pomegranate

DESSERTS

Vegan almond cake, pears, blackberries, 'clotted cream' (ve)	8
Chocolate plate	12
Bramley apple mousse, caramel ice cream, choux buns	9
Spiced pumpkin cheesecake, quince compote	9
Lemon posset, roasted plum, cinnamon shortbread	9
Selection of ice creams and sorbets	7
Selection of English cheese, biscuits and orchard chutney	12