

## 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 (GLUTEN [wheat], SULPHITES, MILK)  
*Amontillado del Duque Sherry, Gonzalez Byass, 30 Years, Spain*

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Warm Dorset crab, brown meat parfait, sweet potato waffle, hazelnut,  
maple and lemon thyme  
(CRUSTACEANS, DAIRY, EGGS, GLUTEN [wheat], NUTS [hazelnuts], SULPHITES)  
*St Joseph Blanc, Domaine Lionel Faury, Rhône, France 2017*

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Sea bass, celeriac saffron purée, prawn stuffed cabbage,  
deep fried golden enoki (MILK, EGG, FISH, CRUSTACEANS, CELERY, GLUTEN [wheat])  
*Vina Arboleda, Chardonnay, Aconcagua Costa, Chile, 2017*

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Braised ox cheek lasagne, goats' cheese butternut squash,  
trompettes, fennel cress (EGG, GLUTEN [wheat], SULPHITES, DAIRY)  
*Côte-du-Rhône, Domaine Chave, France 2017*

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Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup,  
mint oil, pea cress (EGG), GLUTEN [barley, wheat], MILK)  
*Il Chiosstro di Venere, Certosa di Belriguardo, Toscana, Italy, 2015*

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Bramley apple mousse, caramel ice cream, choux buns  
(EGG, GLUTEN [wheat], MILK)  
*Harvey Nichols, Sauternes, Bordeaux, France 2014*

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(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.