

# OXO TOWER BRASSERIE

## ALLERGEN MENU

Castelvetrano green olives (v) 4  
(SULPHITES)

Selection of bread rolls from Paul Rhodes, Netherend farm butter 4  
(GLUTEN, [wheat, oats], SULPHITES, MILK)

### STARTERS

Spiced pumpkin and marrow soup, hazelnuts, croutons (V) 8  
(MILK, CELERY, GLUTEN [wheat], NUTS [hazelnuts])

Socca bread, kale fattoush salad, beetroot hummus (VE) 11  
(SESAME)

Isle of Wight blue cheese tart, roasted parsnip, apple and walnut salad (V) 11  
(SULPHITES, GLUTEN [wheat], MILK, EGG, NUTS [walnuts, chestnut], MUSTARD)

Home cured sliced duck breast, rilette, earl grey infused roast plums, lentil butternut squash 14  
(EGG, SULPHITES, MILK, MUSTARD, CELERY)

Braised beef and oxtail, portobello mushroom, welsh rarebit, wilted rocket 13  
(MILK, EGG, SULPHITES, FISH, GLUTEN [wheat], CELERY, MUSTARD)

Dorset crab on toasted sourdough, smoked tomato and lovage aioli, fine herb salad 14  
(MILK, EGG, SULPHITES, CRUSTACEANS, MUSTARD, GLUTEN [wheat])

Grilled mackerel, skordalia, radish, green olive and celery salad 12  
(MILK, EGG, CELERY, SULPHITES, GLUTEN [wheat], SOYA, FISH, MUSTARD)

Smoked salmon, pickled dill cucumber, roasted salmon creme fraiche, heritage potatoes and herbs 13  
(MILK, SULPHITES, GLUTEN [wheat], FISH, CELERY)

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## MAINS

Baked aubergine parmigiana, olive tapenade, burrata, endive salad (V) 16  
(MILK, EGG, SULPHITES, GLUTEN [wheat])

Chestnut and spelt rissole, roasted Jerusalem artichoke, spinach braised lentil, soured red cabbage and caraway (VE) 15  
(CELERY, GLUTEN [wheat], SOYA [miso], CEREAL [spelt], NUTS [chestnut])

Roasted seabream, lemon, grilled courgette, salsa verdi 24  
(SULPHITES, FISH, MUSTARD)

Grilled tiger prawns, pickled shitake mayonnaise, compressed wasabi pickled cucumber 24  
(FISH, SOYA, GLUTEN [wheat, barley], SESAME, SULPHITES, MUSTARD, EGG, CRUSTACEAN)

Roasted cod, spiced chorizo, chickpea and kale stew 22  
(SESAME, FISH, CELERY, SULPHATE, MILK)

Gloucester Old Spot pork chop, apple gremolata, endive, miso apple sauce 21  
(CELERY, SOYA, SULPHITES, MILK)

Rib eye steak, green peppercorn sauce, mushroom pâté, green leaf salad 28  
(MILK, SULPHITES)

Slow cooked lamb neck fillet, spinach and pea mash, horseradish dressing 25  
(MILK, MUSTARD, SULPHITES)

Josper grilled spatchcock chicken, chimichurri, autumn vegetable slaw, maple glazed pancetta 21  
(EGG, SULPHITES, MUSTARD, CELERY, GLUTEN [wheat])

## SIDES 5

Charred hispy cabbage, lemon, sumac, chilli oil  
(SESAME)

Chips, rosemary salt, smoked paprika

Beef tomato, basil, red onion, goats curd, extra virgin rapeseed oil (MILK [cow, goat])

Garden salad (MUSTARD, GLUTEN, SULPHITES)

Tender stem broccoli, soy, garlic and ginger, shredded chilli (SOY, GLUTEN [wheat])

## DESSERTS

Honey and whisky brûlée, roasted pears, Flapjack 8  
(GLUTEN [oats], MILK, EGGS)

Roasted plum and tonka cheesecake 8  
(MILK, EGG, GLUTEN [wheat], NUTS [peanuts], SOYA)

Milk chocolate praline tart, coco nib cream, almond snap 8  
(MILK, EGG, NUTS [almonds, hazelnuts], GLUTEN [wheat])

Ginger and chocolate chip cookies, vanilla 'clotted cream', blackberry sorbet (VE) 8  
(GLUTEN[wheat])

Caramelised apple cake, hop ice cream 8  
(MILK, EGGS, GLUTEN [wheat])

Seasonal ice creams and sorbets 7  
(MILK, EGG, GLUTEN [wheat])

Selection of English cheese, crackers and orchard chutney 10  
(MILK, GLUTEN [wheat], SULPHITES)