

Mix and match our menu to your preference.
Choose starters to enjoy as main courses
or a selection of delicious dishes to share – just ask

STARTERS

Herb risotto ball, peas, morels, wild garlic and almond cream (V)	14.50
Smoked salmon Scotch egg, spinach soup, Swedish style mustard, dill and baby spinach	14.50
Warm Wye Valley asparagus, poached hens egg, white asparagus pine nut and truffle pecorino salad (V)	14.50
Dorset crab and sweet potato 'cannelloni', apple, chestnuts and eau de vie	15.50
Lobster tempura, consommé and salad	19.50
Bresaola, red pepper brioche, mixed pulse salad, Tête de Moine cheese, truffle honey and rosemary dressing	14.00

TO START OR TO SHARE

Burrata, roast peaches, honey and thyme, speck, almonds and basil oil	24.00
Queen scallops, black pig ham, blood orange jellies, coriander	17.50 / 24.50
Scottish langoustines, avocado purée, coconut and vanilla	19.50 / 29.00
Dingley-Dell pork belly, apple sauce, browned spring onions and crackling	15.50 / 24.50

Please inform your waiter should you have any food allergies or special dietary requirements.
Please note that nuts are used in our kitchen

MAINS

Middle Eastern mezze, pastilla, falafel, mint yogurt, Imam bayıldı (V)	21.50
Sea bass, new seasons garlic gnocchi, brown enoki mushrooms, ice lettuce, almond and sorrel	27.00
Hand dived scallops, peas, bacon and lettuce, white pudding, red wine sauce	34.00
Monkfish, clams, piquillo pepper and tomato potato basket, 'caldeirada' sauce	32.50
Turbot, sweet potato lemongrass, spiced crab box, kohlrabi fondant, choy sum	36.50
Veal sirloin, ratatouille stuffed courgette flower, baby artichokes, green tapenade	32.00
Roast duck breast, celeriac purée, potato basket, orange salad	28.00
Beef fillet, oxtail raviolo, spinach, blue cheese, shallots and thyme	36.00
Slow cooked loin of lamb, heritage tomato and basil salad, saffron couscous, tarragon scented lamb sauce (for two people)	70.00
Châteaubriand, Aligot mash potato, fondant organic carrots, sautéed wild mushrooms, beef essence (for two people)	80.00
Chips	5.00
Jersey Royal, butter and mint	5.00
Tender stem broccoli, almonds and brown butter	5.00
Tomato salad, herb oil and mix herbs	5.00
Wild rocket salad aged balsamic, parmesan	8.50

All prices inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill



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