OXO TOWER RESTAURANT

BREAD

Paul Rhodes 72-hour sourdough, Netherend Farm salted butter 5
smoky potato, seeded porridge (v) 310kcal

STARTERS

Kofta 14
heritage carrots, smoked hummus, caraway yoghurt (ve) 368kcal

Pevensey blue cheese 16
golden beetroot, fig, endive 578kcal

Truffle burrata 18
pear tatin, dates, cep, walnut (v) 552kcal

Dorset crab 22
sweet potato, apple, pear 227kcal

Hand dived Orkney scallops 26
parsnip, girolles, bone marrow 337kcal

Scottish langoustine ravioli 25
carrot, mango, bisque 290kcal

Lentil soup 16
wood pigeon gyoza, chanterelles, truffle cream 258kcal

Pork belly 19
fennel, black pudding, blackberries 1037kcal

(v) suitable for vegetarians (ve) suitable for vegans and vegetarians. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

MAINS

Vegetable roulade 23
Cornish brie, black garlic, pistachio (v) 168kcal

Pearl barley 25
autumn fruits, damson ketchup (ve) 205kcal

South coast lobster 40
shellfish risotto, enoki mushroom 322kcal

Stone bass 37
saffron, leek and mussel curry, spinach 489kcal

Monkfish 34
carrot miso, madeira 262cal

Duck 36
egg, autumn vegetables, sea buckthorn 498kcal

Venison 42
stilton polenta, hazelnut, green peppercorn 419kcal

Beef fillet 45
artichoke, beef cheek, oyster mushroom 559kcal

Chateaubriand 55 (per person)
gruyère mash, king oyster mushroom, red wine gravy 842kcal per person (for two people)

All our beef is dry-aged and grass fed

SIDES

Chips 7
truffle mayonnaise (v) 410kcal

Smashed roasted potatoes 7
brown butter, nori 143kcal

Hispi cabbage 7
sriracha, sesame seeds (ve) 100kcal

Truffle mac and cheese (v) 313kcal 10

Garden salad 7
rocket, pea shoots, dandelion, land cress, frisée (ve) 120kcal