

SAMPLE

OXO Tower Brasserie Dinner Menu

Starters

- White onion velouté, shredded duck confit, truffle cheese crouton £7.25
Spiced fried tofu, Malay vegetable pickle, rice paper roll (V) £ 7.25
Deep fried buffalo mozzarella, courgette aubergine ballotine, black olive tapenade (V) £ 7.85
Grilled merguez sausages, pomegranate & almond cous cous, sumac yoghurt £ 8.75
Sticky chilli pork belly, green paw, peanuts £ 8.85
Braised lamb shank gnocchi, gremolata, parmesan £ 8.95
Char grilled Spanish style marinated squid, chorizo, peppers £ 10.25
Bresaola, gorgonzola pannacotta, fig, hazelnut, orange scented white truffle honey £ 10.75
Smoked pork hock & foie gras terrine, cornichons, winter fruit chutney £ 11.00
Seared rare beef, Thai basil pesto, shimeji mushrooms, shiso cress £ 11.50
Grilled Saudi prawns, black beans, Thai slaw, ginger soy £ 12.00

Mains

- Ricotta tortellini, rocket pesto, smoked tomatoes, black olive, truffle mascarpone (V) £ 17.00
Roasted salmon, spiced aubergine, smoked chilli jelly, warm Puy lentil dressing, snow pea cress £18.75
Roasted sea bass, sauté wild mushrooms, artichoke purée, fried parmesan black olive dumpling £ 21.00
Pancetta wrapped monkfish, courgettes, salt cod stuffed piquillo pepper, saffron vinaigrette £ 22.00
Seared scallops, creamed leeks, truffle oil, parmesan, crisp pancetta, crushed hazel nut oil £22.00
Slow braised rabbit & porcini mushroom ragoût, pappardelle pasta, olives, rocket, truffle pecorino £ 18.00
Roasted pork loin chop, honey parsnips, Polish sausage choucroute, tarragon mustard £ 19.75
Twice cooked crispy duck leg, sauté Asian mushrooms, crab & corn fritter, mandarin sauce £ 23.00
Harissa spiced lamb rump, roasted pink, baba ghanoush, chorizo chickpea tagine £ 25.50
Char grilled veal chop, gorgonzola buttered green beans, fried red pepper polenta, sage & garlic aioli £ 29.00
9oz 28 day aged MacDuff farmed sirloin, chimichurri, Portobello mushroom, red wine jus £33.00

- Dukka spiced green beans £3.75
Herb and garlic potatoes £3.75
Rocket, frisée & parmesan salad £4.25
Chips £3.75

Desserts

- Trio of chocolate £6.50
Baileys & banana crème brûlée, raisin bread £6.50
Pear & macadamia nut crumble cardamom & white chocolate ice cream £6.50
Sticky toffee pudding, rum sauce, clotted cream £6.50
Apple & pecan tart, Jack Daniels ice cream £6.50
Iced yoghurt parfait, rhubarb £6.50
A selection of ice creams and sorbets £6.50
OXO cheese plate £8.00

All wines by the glass are 175 ml

V Denotes vegetarian option. Please ask if you wish to see our vegetarian menu.

Should you have any allergies, please inform your server at the time of ordering.

All prices inclusive of VAT.

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

LIVE MUSIC IN THE BRASSERIE

During lunch on Saturday and Sundays and every evening except Saturdays.

SET MENU

2 courses £21.50 or 3 courses £24.50

Available every **weekday** lunchtime or evening for all tables booked **before 6.15pm, or from 10pm**

Available for up to six persons

Starters

White onion velouté, shredded duck confit, truffle cheese crouton
Sherry marinated chicken stuffed fried piquillo pepper, smoked romesco
Warm beetroot, pumpkin & feta salad, salsa agresto (V)
Fried sardine, dill potato salad, chorizo, smoked chilli aioli

Mains

Caramelised onion, artichoke & goats cheese tart, oven dried tomato,
buttered French beans, rocket pesto (V)
Moroccan style shepherds pie, sumac yoghurt, feta
Wild boar sausages, crushed potatoes, winter fruit chutney
Fried mackerel, grilled courgettes, tomato caper sauce, lemon ricotta cheese.

Desserts

Bitter chocolate tart , marmelade ice cream
Treacle tart, rhubarb, crème fraîche
Coconut pannacotta, passion fruit soup & mango

WINE BY THE GLASS

SPARKLERS

	Glass	Bottle
OXO Brut, NV	12.50	49.50
Harvey Nichols, Brut Rosé, NV	14.50	57.00
Perrier Jouet Grand Brut NV	15.20	60.00
Nyetimber, Pinot Meunier, West Sussex, England '03	15.20	60.00
Veuve Cliquot, Yellow label Brut NV	20.25	80.00

WHITE WINE

OXO Sauvignon Blanc, AC Bordeaux, France '07	5.25	20.00
Bourgogne, Blanc, Vincent Dureuil Janthial, Burgundy, France '05	7.00	27.50
Chablis, 1er Cru, Vau Ligneau, Geoffroy, Burgundy, France '06	8.75	34.00
Albarino, Palacio de Fefinanes, Rias Baixas, Galicia, Spain '07	9.25	36.00

RED WINE

OXO Rouge, Vin de Pays Du Lot, Carignan Grenache Blend, France '07	5.25	20.00
HN Malbec, Mendoza, Argentina '07	5.75	22.00
CDR Deux Albion Saint Cosme, Rhone, France '05	5.75	22.00
Leyda, Pinot Noir, Cahuil, Chile 07	7.75	29.50

ROSE WINE

Tavel rosé, Prieuré de Montézargues, Allauzen, France '07	8.25	28.50
Sancerre rosé, Henri Bourgeois, Loire, France 07	9.00	35.00

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