

APERITIFS

CLASSIC CHAMPAGNE COCKTAIL

Courvoisier, Grand Marnier,
Bitters, Champagne

16.5

NEGRONI

Campari, Tanqueray Gin,
Martini Rubino

14.5

PORNSTAR MARTINI

Crystal Head Vodka, Passion Fruit,
Vanilla, Champagne

17.5

SNACKS

BREAD SELECTION, SOMERSET BUTTER (V) 7

OXO will donate £1 from each portion of bread sold to our charity partner StreetSmart

HOUSE MARINATED OLIVES (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 8

BABY CHORIZO, HONEY, ROSEMARY 9

MUSHROOM ARANCINI, CORNISH BRIE, TRUFFLE MAYO 9

SMALL PLATES

CHERMOULA SPICED ROOT VEGETABLE SALAD (V) 15
feta and tahini yoghurt, smoked almond

ROASTED KABOCHA PUMPKIN (VE) 15
kasundi, ginger spiced paw paw salad

BURRATA (V) 17
winter tomato, spiced balsamic, apricot, pumpkin seed, charcoal crisp

SEARED TUNA 19
pickled shiitake, goma dressing, edamame

DORSET CRAB 19
wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 17
romesco, roasted tomato, fennel salad

SESAME SPICED PORK BELLY 19
pickled radish, nashi pear

OXTAIL LASAGNE 18
celeriac, horseradish



MAINS

PORCINI RAVIOLI (V) 24
spinach shallot cream, pesto, truffle pecorino

ROASTED CAULIFLOWER (VE) 24
white bean hummus, tabbouleh, dukkah

TIGER PRAWNS 31
saffron potatoes, smoked oyster mayonnaise

BEER BATTERED COD 29
toasted fregola, mussel bisque, chive aioli

SEA BREAM 29
shrimp butter, spinach, samphire

ROAST CHICKEN 29
mushroom puree, Jerusalem artichoke, lovage grain mustard gremolata, Serrano ham

MARINATED VENISON STEAK 34
cavolo nero, beef dripping shallots, red wine balsamic glaze

HARISSA LAMB SHOULDER 32
mung beans, spinach yoghurt, preserved lemon

SHARING PLATES

WHOLE ROASTED SEA BASS 70
grilled vegetables, black olive aioli

LOBSTER LINGUINE 80
shellfish cream, tomato bisque, chilli

28-DAY AGED TOMAHAWK 100
béarnaise, chips

SUNDAY LUNCH SESSIONS

LIVE MUSIC

ROAST

OXO'S FAMOUS BLOODY MARY

This is what Sunday's are all about. A brisk walk along the Thames to the OXO. Kick things off with our famous Bloody Mary. Perfected over the last 15 years by our resident cocktail genius Paulius Patumsis. Now a closely guarded secret, it does taste rather good.

Which brings us nicely to the main event. Corn fed chicken with chorizo pigs in blankets, our slow-roast dry-aged rump of beef or last but by no means least pork belly, crackling and Bramley apple sauce. Served with all the trimmings, beef dripping spuds, Yorkshire puds and proper good gravy.

Available from 12pm until 5pm

See you at the weekend.

SIDES

FRIES (VE) 7
rosemary salt

GREEN SALAD (V) 8
herb dressing

DUCK FAT NEW POTATOES 8
Dorset sea salt

GREEN BEANS (VE) 8
garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 8
orange, star anis

* (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter.

* Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.

