

OXO TOWER RESTAURANT
THE BOTANIST MENU
MAY 2021

THE BOTANIST GIN AND TONIC

Dirty grissini, black olive and parmesan

THE BOTANIST GIN

A taster of the gin neat

Botanist Gin and tonic cured salmon, deep fried oyster, cucumber dill pickle,
apple mint and gorse flowers

GIN THYME

*Infused with thyme, Cocchi Americano, dash of orange bitters, stirred over ice
and finished with a twist of orange zest*

Wild bass, morels, broad beans, elderflower tempura, fennel juniper choucroute

SCOTTISH-22

*Infused with lemon zest, a dash of lemon juice, lightly sweetened
and finished with OXO Champagne*

Elderflower set cream, lemon balm strawberry

ISLAY BREEZE

*Muddled with fresh lemon balm, a dash of lime juice and sugar then topped up
with Fever-Tree Elderflower Tonic. Served tall over crushed ice*

Lemon chamomile meringue, white chocolate and raspberry, botanist gin sorbet

THE UNUSUAL SUSPECTS

Freshly squeezed blood orange shaken with Botanist Gin and White Crème de Cacao

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.