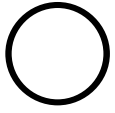


OXO TOWER RESTAURANT
VALENTINE'S DAY SET MENU

Bottle of Champagne to share



Warm asparagus, goat's cheese dip, mushroom crumbs, radishes, carrots (v)

Dorset crab thermidor, herb salad, honey, lavender

Langoustine, lettuce and oyster sauce, herbs, flowers

Hand-dived scallops, blood orange jellies, black pig ham

Cured duck breast, Jerusalem artichoke, gingerbread, fresh truffles

Slow-cooked lamb, braised quinoa, buttermilk gel, peas, spinach

Winter vegetable stew, spiced yoghurt, pita bread, grilled sausage

Wild sea bass, purple potato, clams, pencil asparagus, Champagne sauce

Halibut, white grapes, brown shrimp, samphire

Free range chicken, chestnut cream, bacon and oat crumble, kale, salsify

Beef fillet, oxtail bon bon, horseradish cream, cep purée

Chateaubriand, wild mushrooms, mashed potatoes, organic carrots, red wine sauce

SIDES

Broccoli, toasted almonds, brown butter (v)

Chips (ve)

Kale, quinoa, apple and pomegranate salad (ve)

Roasted new potatoes, rosemary salt (ve)

Wild rocket salad, aged balsamic, Parmesan

Rhubarb and rose mousse, rosemary crumb

Passion fruit soufflé, coconut rum sorbet (v)

Valrhona chocolate plate

Pomegranate frangipane, lemon sorbet (v)

Bergamot cheesecake, kumquat (v)