



THE OX
Sunday Lunch

Small Plates

- Chargrilled squid, rosemary, chilli, lemon 9
Devilled crab, radish, watercress, gem 8
Roast bone marrow, parmesan, confit onion 6.50
Goats cheese beignets, peach, heritage tomato, basil (v) 6.50
Charcoal roasted mushrooms, pecorino, toast (v) 6.50
Hickory-smoked sticky ribs, chopped salad 6.50

Charcuterie

Serves 2

- The Ox house cured meat board - smoked ham hock, saucisson rossette, pork & pistachio terrine, rabbit rillettes, pickles, chutney, chilli mustard
13.50

Roasts

Roasts served with roast potatoes, leeks & greens, roast carrots

- Roast beef rump, charred onion purée, Yorkshire pudding, horseradish 16
Crisp belly of pork, apple sauce 15
12oz Bavette d'aloiau (350g USDA Prime), Yorkshire puddings, horseradish (2 to share) 36
30oz Bone in rib steak (850g), Yorkshire puddings, horseradish (2-4 to share) 65 - 75

Mains

- Gnocchi, caramelised shallot, giroles, Colston Bassett (v) 13
12oz Sirloin (350g), triple cooked chips, peppercorn sauce 31
Charcoal roasted monkfish, green beans, tomato, courgette, salt cod fritter 14

Sides

- Leeks & greens 3.50 | Tomato, walnuts, sumac, pomegranate molasses 4
Charred cauliflower, Marmite butter, parmesan, bread crumbs 5
Triple cooked chips 3.50

A discretionary 12.5% service charge will be added to tables of 6 or more
Please advise your server of any allergies or dietary requirements