



Sample

Bites

Beer nuts 2 | Beef dripping popcorn 2 | Artisan bread & butter 2.50 | Marinated olives 3.95

Small Plates

Charcoal roasted mushrooms, pecorino, toast (v) 6.50
Smoked mackerel pate, salt roast beetroot, horseradish 6.50
Roast bone marrow, parmesan, confit onion 6.50
Buffalo chicken wings, blue cheese dressing 7
Hickory smoked ribs, chopped salad 7

Charcuterie

The Ox cured meat board - saucisson rossette, pork & rabbit rillettes, pork & pistachio terrine, smoked ham hock, pickles, chutney, chilli mustard (serves 2+) 15

Burgers

The Ox prime-cuts beef burger 12.50 | The Ox spiced chicken burger 12.50

Grilled field mushroom +1 | Confit onion +1 | Blue cheese +3
Bacon +2 | House smoked pastrami +2.50

Early Evening Deal

5 - 7 Tuesday to Saturday

6oz D-cut rump, fries, béarnaise or a choice of butter, glass of house wine 15

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All steaks are cooked in a charcoal grill

6oz D Rump (170g) 12
10.5 oz Rib-eye (300g) 26
12oz Sirloin (350g) 27
6oz Fillet (170g) 26

Add triple cooked chips +2 | Add fries +1.50
Add house salad +2

30oz Bone in rib | 30oz T-Bone steak (850g),
triple cooked chips, sauce, leeks & greens 68

Sauces +3

Green peppercorn | Béarnaise
Mushroom & anchovy ketchup

Butters +2

Blue cheese & chive | Charred shallot & rosemary

Gnocchi, asparagus, broad bean, pea, mint, pecorino (v) 14

Fish & chips, tartare sauce 14

Sides

Green salad, house dressing 3.50 | Gem, Caesar dressing, breadcrumbs, parmesan 4
Leeks & greens 3.50 | Charcoal roasted mushrooms, persillade 4
Mac 'n' cheese 5 | Triple cooked chips 3.50 | Fries 3

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