



Sample

Lunch

Served 12pm - 2:30pm

Bites

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

Small Plates

Roast bone marrow, parmesan, confit onion 6.50

Charcoal roasted mushrooms, pecorino, toast (v) 6.50

Hickory smoked ribs, chopped salad 7

Smoked mackerel pate, salt roast beetroot, horseradish 6.50

Buffalo chicken wings, blue cheese dressing 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

Add grilled field mushroom +1 | Add confit onion +1 | Add blue cheese +3

Add bacon +2 | Add house smoked pastrami +2.50

Lunch Deals

6oz D-cut rump & fries, with mushroom ketchup or a choice of butter
& a glass of house wine 15

Half rack of hickory smoked sticky ribs, chopped salad 9.50

Gnocchi, asparagus, broad bean, pea, mint, pecorino 9.50

Cod & triple cooked chips, tartare sauce 10

Josper

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 | mushroom & anchovy ketchup

Butters 2

Blue cheese & chive | charred shallot & rosemary

Sides

Green salad, house dressing 3.50 | Gem, Caesar dressing, breadcrumbs, parmesan 4

Triple cooked chips 3.50 | Leeks & greens 3.50 | Mac 'n' cheese 5

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