



Sunday Lunch

Bites

Artisan bread & butter 2.50 | Marinated olives 3.95

Small Plates

Welsh rarebit, pickled shallots & watercress (v) 6.50

Buffalo hot wings, blue cheese dip 7

Hickory smoked ribs, chopped salad 7

Smoked mackerel pate, salt roast beetroot, roasted

Charcuterie

The Ox cured meat board - saucisson fennel, pork fillettes, pork & pistachio terrine, coppa, pickles, chutney, chilli mustard (serves 4) 15

Roasts

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

Roast rump, carrot purée, Yorkshire pudding, horseradish 16

Crisp belly of pork, Yorkshire pudding, apple sauce 15

12oz Sirloin roast (300g), Yorkshire puddings, horseradish (2 to share) 36

30oz Bone in rib roast (800g), Yorkshire puddings, horseradish (2 - 4 to share) 68 - 78

Mains

Roastasted mushroom risotto, wild mushrooms & pecorino (v) 14

Pan seared cod, roasted cauliflower, samphire & a shrimp, lemon & parsley butter 15

10.5oz Rib-eye (300g), triple cooked chips, green peppercorn sauce 31

Sides

Leeks & greens 3.50 | Mac 'n' cheese 5

Triple cooked chips 3.50 | Charcoal roasted mushrooms, persillade 4

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