

Bloody Mary 6.50



Virgin Mary 3.95

## Sunday Lunch

### Bites

Artisan bread & butter 2.50 | Marinated olives 3.95

### Starters

Whipped goat's curd on brioche, ember roasted shallot, brandy pickled raisins 6.50

Warm house smoked salmon, beetroot, apple, horseradish, rye crisps 7.50

Josper roasted bone marrow, confit onion & parmesan 7

Hickory smoked ribs, chopped salad 7.50

Duck liver parfait, warm homemade crumpets, damson jelly 7.50

The Ox cured meat board

Salami saucisson, pork rillettes, pork & pistachio terrine, coppa, pickles, tomato chutney, chilli mustard (serves 2) 12

### Roasts

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

Roast rump, butternut squash purée, Yorkshire pudding, horseradish 16

Crisp belly of pork, Yorkshire pudding, apple sauce 16

12oz Sirloin roast (350g), Yorkshire puddings, horseradish (2 to share) 36

30oz Bone in Rib roast (150g), Yorkshire puddings, horseradish (2 to share) 70

30oz T-Bone roast (350g), Yorkshire puddings, horseradish (2 to share) 72

### Main Dishes

Roast vegetable rosti, mushroom ragout, charred hispi cabbage (v) 14

Roast fillet of beef, braised lentils, cavalo nero, garnish bourguignon, crisp pancetta 17.50

### Steak

Our steaks are supplied by local butcher, Nigel Buxton from Winterbourne, dry aged for at least 35 days and cooked on our charcoal fired Josper oven to seal in the flavour

10oz Rump (170g) 12.50

10.5oz Rib-eye (300g) 26

### Sides

Triple cooked chips 4

Fries 3.50

Mac 'n' cheese 5

Charcoal roasted mushrooms, persillade 4

Green salad, house dressing 3.50

Leeks & greens 4

Fried sprouts\* 4

Sauces Green peppercorn | Chimichurri 3 | Butters Blue cheese & chives | Garlic 2

Fried egg + 1.50

10% optional service charge will be added to your final bill

Please advise your server of any allergies or dietary requirements - \* contains fish sauce