

Aperitif
Champagne Gobillard Brut NV 9



Bites
Artisan Bread & butter 4
Marinated Olives 4

Lunch Menu

Lunch Deal

6oz D cut Rump & fries, sauce & glass of house wine 15

Set Lunch	2 courses 11.5	3 courses 15
Starters		
Smoked mackerel pate, horseradish, toast Roasted cauliflower, lemon yoghurt, dukkah (v) Pork & pistachio terrine, sourdough toast, pickles		
Mains		
Half rack of hickory smoked sticky ribs, chopped salad, fries Skate wing, caper & lemon butter, winter greens Charcoal roasted mushroom ragu, crisp potato rosti, charred hispi cabbage (v)		
Desserts		
Chocolate delice, candied pecans, vanilla cream Lemon meringue ice cream Beauvale soft blue cheese, sourdough crackers		

A La Carte

Starters

Hickory smoked sticky ribs, chopped salad 7.5

Smoked mackerel pate, horseradish, sourdough toast 6.5

Farmhouse pork & pistachio terrine, pickles, sourdough toast 7

Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5

Roast bone marrow, parmesan, caramelised onions, sourdough toast 7

The Ox cured meat board - Cotswold salami, coppa, pork & pistachio terrine, pork rilletes, pickles, chutney, chilli mustard (serves 2) 15

Burger

The Ox double cheeseburger, pickles, fries 15

Extras Grilled field mushroom 2 | Bacon 2 |

Pickled jalepenos 2 | Blue cheese 2

Mac 'n' cheese

Classic (v) 9.5 | Ox cheek 12.5

Steak

Our steaks are supplied by local butcher Nigel Buxton from Winterbourne, dry aged for at least 35 days & cooked on our charcoal fired Jospo oven

6oz D cut Rump (170g) 12.5

10.5oz Rib-Eye (300g) 26

12oz Sirloin (350g) 31

6oz Fillet (170g) 26

8oz Bavette d'aloyau (225g USDA prime) 27

To Share

300z T-Bone (850g) 72

300z Bone in Rib (850g) 70

Served with triple cooked chips, sauce, leeks & greens

Sauces Green peppercorn | Chimichurri 3

Butter Garlic | Blue cheese 2

Sides

Triple cooked chips 4 | Skin on fries 3.5 | Dauphinoise potatoes 4.5 | Mac'n 'cheese 5 | Leeks & greens 4 | Deep fried sprouts, Thai dressing 4.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade 4

A discretionary 10% service charge will be added to your final bill. Please advise your server of any allergies or dietary requirements