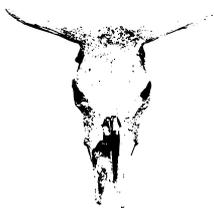


Aperitif
Champagne Gobillard Brut NV 9



Bites
Artisan Bread & butter 4
Marinated Olives 4
Beef dripping popcorn 2

Dinner Menu

Early Evening Deal available 5pm - 7pm, Monday - Friday
6oz D Rump, fries, sauce & glass of house wine 15

Starters

Hickory smoked sticky ribs, chopped salad 7.5
Smoked mackerel pate, horseradish, sourdough toast 6.5
Farmhouse pork & pistachio terrine, tomato chutney 7
Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5
Chargrilled squid, chilli, garlic, rosemary 9.5
Roast bone marrow, parmesan, caramelised onions, sourdough toast 7
The Ox cured meat board - Cotswold salami, coppa, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard (serves 2) 15

Main Dishes

Half rack of hickory smoked ribs, salad, fries 16
Pan fried skate wing, brown shrimp butter 18.5
Charcoal roasted mushroom ragu, crisp potato rosti, charred hispi cabbage (v) 14
The Ox double cheeseburger, pickles, fries 15
Extras Grilled field mushroom 2 | Bacon 2 | Pickled jalepenos 2 | Blue cheese 2

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 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

30oz T-Bone (850g) 72
30oz Bone in Rib (850g) 70
Served with triple cooked chips, sauce, leeks & greens

Sauces

Green peppercorn | Béarnaise | 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 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade 4

Ox Set Meal for Two 45 per person

The Ox cured meat board - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard

30oz Bone in Rib (850g) served with triple cooked chips, sauce, leeks & greens (subject to availability)

Ice cream sharing board