

Aperitif
Bloody Mary 6.5
Virgin Mary 3.95



Bites
Artisan Bread & butter 4
Marinated Olives 4

Sunday Lunch Menu

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, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard (serves 2) 15

Ox Roasts

served with roast potatoes, leeks & greens, braised red cabbage, roast carrots, house gravy

Buxton's dry aged rump of beef, yorkshire pudding, horseradish 18 (served medium rare)

Pressed belly of pork, yorkshire pudding, apple sauce 16

12oz Sirloin of beef to share (350g), yorkshire pudding, horseradish 36

Extras Yorkshire pudding 2 | Cauliflower cheese 5 | Deep-fried sprouts, Thai dressing 4.5

Little Ox Kids Roast 7.5 (12 & under)

Mains

Half rack of hickory smoked sticky ribs, chopped salad, fries 16
Pan roasted hake, curry spiced lentils, deep fried mussels, cauliflower, tomato & cucumber dressing 18
Potato gnocchi with spring vegetables and oven dried tomatoes (v) 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'aloiau (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 | Leeks & greens 4 | Cauliflower cheese 5 | Gado gado salad (n) 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