



Brunch Drinks

Bloody Mary 6.5 | Virgin Mary 3.5
Bottomless Bloody Mary 10

Bites

Artisan Bread & butter 4
Marinated Olives 4

Brunch Menu

Served 10.30am - 2.30pm

Brunch dishes

Ox Full English - Smoked bacon, poached eggs, black pudding, hash brown, breakfast sausage, grilled tomato, grilled mushroom, sourdough toast 9

Veggie Breakfast - Poached eggs, hash browns, grilled tomato, charcoal roasted mushroom persillade, sourdough toast 8

Poached eggs, crushed avocado, sourdough toast 7.5 add Bacon 2 | Slow roast tomato 2

BLT sandwich - bacon, tomato chutney, baby gem in sourdough 7.5

Steak & Eggs - 6oz D cut rump (170g), fried eggs, hash browns, peppercorn sauce 14

Steak salad - Sliced rare rump steak, gem, oven dried tomatoes, Caesar dressing, parmesan 14

Burger

The Ox double cheeseburger, pickles, fries 15

Extras Grilled field mushroom 2 | Bacon 2 |

Pickled jalapenos 2 | Blue cheese 2

Mac 'n' Cheese

Classic (v) 9.5

Lunch Deal

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

Steak

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

6oz D Rump (170g) 12.5

10.5oz Rib-Eye (300g) 26

12oz Sirloin (350g) 31

6oz Fillet (170g) 26

8oz Bavette d'auyau (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 | Mac'n 'cheese 5 | Leeks & greens 4 | Gado gado salad 4.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade 4

Kids Welcome

Please ask your server for a children's menu
Pencils & colouring books available to keep them amused

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