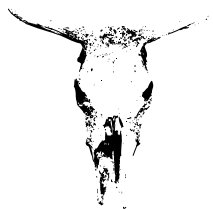


Aperitif
Champagne Gobillard Brut NV 9



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 Potato gnocchi, spring veg, oven dried tomatoes (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

Deep fried soft shell crab, aioli 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

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

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 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 | Mac'n 'cheese 5 | Leeks & greens 4 | 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