



Brunch Drinks

Bloody Mary 6.5 | Virgin Mary 3.5
Bottomless Bloody Mary 10

Bites

Artisan Bread & butter 4
Marinated Olives 4

Brunch Menu

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

Starters

Hickory smoked sticky ribs, chopped salad 7.5
Smoked mackerel pate, horseradish, sourdough toast 6.5
Farmhouse pork & pistachio terrine, tomato chutney 7
Grilled asparagus, crispy poached egg, Aioli (v) 7
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

Set Lunch

2 courses 11.5

3 courses 15

Starters

Smoked mackerel pate, horseradish, toast | Grilled asparagus, crispy poached egg, Aioli (v) |
Pork & pistachio terrine, sourdough toast, pickles

Mains

Half rack of hickory smoked sticky ribs, chopped salad, fries | Fillet of hake, curry spiced lentils, deep fried mussels, cauliflower, tomato & cucumber dressing | Potato gnocchi, spring veg, oven dried tomatoes (v)

Desserts

Chocolate delice, caramel popcorn, vanilla cream | Lemon meringue ice cream | Beauvale soft blue cheese, sourdough crackers

Main dishes

Half rack of hickory smoked ribs, salad, fries 16
Potato gnocchi with spring veg and oven dried tomatoes (V) 14
Pan roasted hake, curry spiced lentils, deep fried mussels, cauliflower, tomato & cucumber dressing 18
The Ox double cheeseburger, pickles, fries 15 **Extras** Grilled field mushroom 2 | Bacon 2 | Pickled jalapenos 2 | Blue cheese 2

Lunch Deal

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

Steaks

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

To Share

300z T-Bone (850g) 72
300z Bone in Rib (850g) 70
Served with triple cooked chips, sauce, leeks & greens

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

Sauces

Green peppercorn | Chimichurri 3

Butter

Garlic | Blue Cheese 2

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