

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
Charcoal roasted mushroom & goat's cheese tart, frisse & sweet pickled onion salad (v)
Smoked mackerel pate, horseradish, sourdough toast 6.5
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

Little Ox Kids Roast 7.5 (12 & under)

Mains

Half rack of hickory smoked ribs, salad, fries 16
Pan seared brill, buttered leeks with brown shrimps & capers, crisp potato gratin 18
Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yogurt 13.5
The Ox double cheeseburger, pickles, fries 15
Burger Extras Bacon 2 | Grilled field mushroom 2
Pickled jalapenos 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 cut Rump (170g) 12.5

10.5oz Rib-Eye (300g) 26

12oz Sirloin (350g) 31

6oz Fillet (170g) 26

To Share

30oz T-Bone (850g) 72

30oz 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 | Charcoal roasted mushrooms, persillade 4 | Leeks & greens 4 | Fried Sprouts* 4.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5

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