

**Brunch Drinks**  
Bloody Mary 6.5 | Virgin Mary 3.5  
Bottomless Bellini 10  
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

**Avocado on toast** - Poached eggs 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

Charcoal roasted mushroom & goat's cheese tart, frisée & pickled onion salad 7

### The Ox cured meat board

Cotswold salami, lomo, pork & pistachio terrine,  
pork rillettes, pickles, chutney, chilli mustard 15

### Set Lunch

2 COURSES 11.5

3 COURSES 15

#### Starters

Smoked mackerel pate, horseradish, toast | Charcoal roasted mushroom & goats cheese tart, frisée & sweet pickled onion salad (v) | Pork & pistachio terrine, sourdough toast, pickles

#### Mains

Half rack of hickory smoked sticky ribs, chopped salad, fries | Pan seared brill, buttered leeks with brown shrimps & capers, crisp potato gratin | Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yogurt (v)

#### Desserts

Chocolate delice, caramel cream, poached pear | Lemon meringue ice cream | Beauvale soft blue cheese, sourdough crackers

### Main dishes

Half rack of hickory smoked ribs, salad, fries 16

Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yogurt 13.5

Pan seared brill, buttered leeks with brown shrimps & capers, crisp potato gratin 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 Jospo oven

6oz D 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

### Sides

Triple cooked chips 4 | Skin on fries 3.5 | Gem salad, Caesar dressing, parmesan, breadcrumbs 4.5

Mac'n'cheese 5 | Leeks & greens 4 | Fried Sprouts 4.5 | Charcoal roasted mushrooms, persillade 4

**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 \*contains fish sauce