

## Autumn Aperitif

Monkey Shoulder Scotch, Charred  
Pineapple & sage syrup, Vermentino 7



## Bites

Artisan Bread & butter 4  
Marinated Olives 4

## Dinner Menu

### Early Evening Deal available 5pm - 7pm, Monday - Sunday

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

### Starters

Smoked mackerel pate, horseradish, sourdough toast 7

Hickory smoked sticky ribs, chopped salad 7.5

Duck liver parfait, toast, pickles 8

Charcoal roasted mushroom & goats cheese tart, frisée & sweet pickled onion salad (v) 7

Salmon & smoked haddock fishcake, poached egg, crab & chive Hollandaise 8

Roast bone marrow, parmesan, caramelised onions, sourdough toast 7.5

**The Ox cured meat board** - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard

(serves 2) 16

### Main Dishes

Pan seared brill, buttered leeks with brown shrimps & capers, crisp potato gratin 19

Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yogurt 14

Half rack of hickory smoked ribs, chopped salad, fries 17

The Ox double cheeseburger, pickles, fries 15

**Burger Extras** Grilled field mushroom 2 | Bacon 2

|

The Ox Veggie burger, pickles, fries 13.5

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 Rump (170g) 13

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 | Béarnaise | Chimichuri 3

### Butter

Garlic | Blue cheese 2

### Sides

Triple cooked chips 4 | Fries 4 | Mac'n'cheese 5.5 | Leeks & greens 4.5 | Fried sprouts\* 4.5

Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade 4

### Ox Set Meal for Two 45 per person

The Ox cured meat board - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard

30oz Bone in Rib (850g) served with triple cooked chips, sauce, leeks & greens (subject to availability)

Ice cream sharing board

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

SAMPLE MENU