

Brunch Drinks
Bloody Mary 6.5 | Bottomless 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, beans, sourdough toast 9

Veggie Breakfast - Poached eggs, hash browns, grilled tomato, charcoal roasted mushroom persillade, beans, sourdough toast 8

Avocado on toast - Poached eggs 7.5 add Bacon 3 | 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 7

Farmhouse pork & pistachio terrine, tomato chutney 7

Charcoal roasted mushrooms on toast 7 (v)

The Ox cured meat board

Cotswold salami, coppa, pork & pistachio terrine,
pork rillettes, pickles, chutney, chilli mustard 16

Set Lunch

2 COURSES 15

3 COURSES 18

Starters

Smoked mackerel pate, horseradish, toast | Charcoal roasted mushroom & persillade on sourdough toast (v) |
Pork & pistachio terrine, sourdough toast, pickles

Mains

Half rack of hickory smoked sticky ribs, chopped salad, fries | Charcoal roasted celeriac, spiced lentils &
smoked aubergine, pistachio dukkah, yogurt (v) | Salmon fishcake, spinach, poached egg, tartare sauce

Desserts

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

Lunch Deal

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

Main dishes

Pan fried cod, quinoa, lemon zest, pickled cauliflower & purée, parsley & dill 18

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

“Duck au vin”, braised duck leg, pomme puree, Bourguignon garnish 17.5

The Ox double cheeseburger, pickles, fries 15

Extras: Grilled field mushroom 2 | Bacon 2 | Pickled jalapenos 2 | Blue cheese 2

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

300z T-Bone (850g) 72

300z Bone in Rib (850g) 70

Served with triple cooked chips, sauce, leeks & greens

Sides

Triple cooked chips 4 | 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