

Aperitif
Champagne Gobillard Brut NV 9.50



Bites
Artisan Bread & butter 4
Marinated Olives 4

Lunch Menu

Lunch Deal Served Tuesday- Saturday 12 - 2:30pm
6oz D cut Rump & fries, sauce & glass of house wine 15

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		

A La Carte

Starters

Hickory smoked sticky ribs, chopped salad 7.5
Smoked mackerel pate, horseradish, sourdough toast 7
Pork & pistachio terrine, sourdough toast & pickles 8
Charcoal roasted mushroom, persillade & sourdough toast (v) 7
Roast bone marrow, parmesan, caramelised onions, sourdough toast 7.5
Scallops, spiced squash purée, chorizo crumbs 12
The Ox cured meat board - Cotswold salami, coppa, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard (serves 2) 16

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

Steak

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 cut Rump (170g) 13
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

Sauces Green peppercorn | Chimichurri 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

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