

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
Hot smoked salmon rilette, pickled cucumber, sourdough toast 6.5
Farmhouse pork & pistachio terrine, pickles, sourdough toast 7
Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5
Roast bone marrow, parmesan, caramelised onions, sourdough toast 7
The Ox cured meat board - Iberico salami, smoked ox ham, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard (serves 2) 15

Ox Roasts

served with roast potatoes, leeks & greens, roast carrots, house gravy

Buxton's dry aged rib of beef, yorkshire pudding, horseradish 18 (served medium rare)

Pork belly, yorkshire pudding, apple sauce 16

Roast chicken, yorkshire pudding, bread sauce 16

Extras Yorkshire pudding 2 | Cauliflower cheese 5 | Deep-fried sprouts, Thai dressing 4.5

Little Ox Kids Roast 7.5 (12 & under)

Mains

Half rack of hickory smoked ribs, chopped salad, fries 16
Pan fried skate wing, brown shrimp butter, lemon & garlic greens 18.5
Charcoal roasted mushroom risotto, crispy kale, poached egg (v) 14.5
The Ox double cheese burger, pickles, fries 15
Extras Bacon 2 | Pickled jalapeños 2 | Blue cheese 3 | Fried egg 1.5

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 to seal in the flavour

6oz D cut 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

350z Chateaubriand (1000g) 92

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 | Mac 'n' cheese 5 | Leeks & greens 4 | Deep fried sprouts, Thai dressing 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