

Aperitif
Gusbourne Brut Reserve 2013 9.5



Bites
Artisan Bread & butter 4
Marinated Olives 4

Lunch Menu

Lunch Deal

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

Set Lunch	2 courses 11.5	3 courses 15
Starters		
Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast (v)		
Pork & pistachio terrine, sourdough toast, pickles		
Mains		
Half rack of hickory smoked ribs, chopped salad, fries		
Gnocchi, cream, courgette, peas, baby gem, oven dried tomatoes (v)		
Desserts		
Pistachio & strawberry mille feuille		
Homemade ice cream or sorbet Bath Blue, homemade crackers		

A La Carte

Starters

Hickory smoked sticky ribs, chopped salad 7.5

Smoked trout, roasted beetroot & apple salad 7.5

Farmhouse pork & pistachio terrine, pickles, sourdough toast 7

Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5

The Ox cured meat board - Chorizo, prosciutto, pork & pistachio terrine, pork rilletes, pickles, chutney, chilli mustard (serves 2) 15

Burger

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 | Squash houmous, roast broccoli, toasted almonds 4 | 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