

Aperitif

Gusbourne Brut Reserve 2013 9.5



Bites

Artisan Bread & butter 4

Marinated Olives 4

Dinner Menu

Early Bird - 15

6oz Rump (170g), fries, peppercorn sauce or béarnaise & a glass of house wine

Served 5pm - 7pm Tuesday - Saturday

Starters

Hickory smoked sticky ribs, chopped salad 7.5

Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast 6.5

Farmhouse pork & pistachio terrine, chilli mustard 7

Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5

Smoked trout, roasted beetroot & apple salad 7.5

Roast bone marrow, parmesan, caramelised onions, sourdough toast 7

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

Main Dishes

Half rack of hickory smoked ribs, chopped salad, fries 16

Pan fried hake, yellow split pea curry, mango salsa, breaded mussels, cauliflower 18.5

Gnocchi, cream, courgette, peas, baby gem, oven dried tomatoes (v) 15

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 Rump (170g) 12.5

10.5oz Rib-Eye (300g) 26

12oz Sirloin (350g) 31

6oz Fillet (170g) 26

To Share

30oz T-Bone (850g) 72

35oz Chateaubriand (1000g) 92

Served with triple cooked chips, sauce, leeks & greens

Sauces

Green peppercorn | Béarnaise | Chimichurri 3

Butter

Garlic | Blue cheese 2

Sides

Triple cooked chips 4 | Skin on fries 3.5 | Mac'n 'cheese 5 | Leeks & greens 4 | House chopped salad 3 | Squash houmous, roast broccoli, toasted almonds 4 | 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 - Iberico salami, prosciutto, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard

30oz T-Bone 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