

**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  
Smoked trout, roasted beetroot & apple salad 7.5  
Farmhouse pork & pistachio terrine, pickles, sourdough toast 7  
Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5  
Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast 6.5

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

### Ox Roasts

Served with roast potatoes, leeks & greens, roast carrots, cauliflower cheese, house gravy

Buxton's dry aged rump of beef, carrot purée, yorkshire pudding 16 (served medium rare)

Roast Pork belly, burnt apple purée, yorkshire pudding 16

Roast chicken, yorkshire pudding, carrot purée 17

**Extra** Yorkshire pudding 2

Little Ox Kids Roast 7.5 (12 & under)

### Mains

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, 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 cut 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 | 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 | House chopped salad 3 | 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