

Aperitivo' Clock
Tuesday to Friday, till 7pm
Meat board, 2 Negroni 15



Bites
Artisan Bread & butter 4
Marinated Olives 4

Dinner Menu

Early Bird - 15 Served 5pm - 7pm Tuesday - Saturday
6oz Rump (170g), fries, peppercorn or béarnaise sauce & a glass of house wine

Starters

Hickory smoked sticky ribs, chopped salad 7.5
Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast (v) 7
Salmon and smoked haddock fishcake, poached egg, crab and chive hollandaise 8
Farmhouse pork & pistachio terrine, chilli mustard 7.5
Braised Ox cheek, caramelised apples, pomme purée 8.5
The Ox cured meat board - Chorizo, smoked Ox ham, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard served with bread & butter (serves 2) 16

Main Dishes

Duck breast & crispy leg, savoy cabbage & bacon, mash, red wine jus, apple & blackberry jelly 19
Pan seared Brill, buttered greens, brown shrimp and caper velouté, crisp potatoes gratin 19
Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yoghurt (v) 16.5
The Ox double cheese burger, pickles, fries 15
Add on Bacon 2 | Picked 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) 13
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
Sharing steaks served with triple cooked chips, leeks & greens and a sauce of your choice

Sauces

Green peppercorn | Béarnaise | Chimichurri 3

Butter

Garlic | Blue cheese 2

Sides

Triple cooked chips 4 | Skin on fries 4 | Mac'n'cheese 5.5 | Leeks & greens 4.5 | Charcoal roasted mushrooms, persillade 4
House chopped salad 3.5 | Gem, caesar dressing, parmesan, breadcrumbs 4.5 | Fried sprouts* 4.5

Ox Set Meal for Two 45 per person

The Ox cured meat board - Chorizo, smoked Ox ham, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard served with bread & butter

30oz T-Bone served with triple cooked chips, leeks & greens and a sauce of your choice (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 requirement

SAMPLE MENU