

## 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  
Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yoghurt (v)

#### Desserts

Rum & raisin bread & butter pudding, crème anglaise  
Homemade ice cream or sorbet | Bath Blue, homemade crackers

### A La Carte

#### Starters

Hickory smoked sticky ribs, chopped salad 7.5  
Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast (v) 7  
Farmhouse pork & pistachio terrine, pickles, sourdough toast 7.5

**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

#### Burger

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 Jospo oven to seal in the flavour

6oz D cut 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 | 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

\*contains fish sauce

A discretionary 10% service charge will be added to your final bill.  
Please advise your server of any allergies or dietary requirements