

**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

Spicy chicken wings, blue cheese dressing 7.5

Farmhouse pork & pistachio terrine, chilli mustard 7.5

House chopped salad – carrot, beetroot, white cabbage with house dressing 3.5

**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 | 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 Jospo 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

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

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Ice cream sharing board

\* contains fish sauce

A discretionary 10% service charge will be added to your final bill.

Please advise your server of any allergies or dietary requirement