

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 15	3 courses 18
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		
Chocolate & orange bread & butter pudding, orange 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

Spicy chicken wings, blue cheese dressing 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

Addon 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

300z T-bone (850g) 72

350z 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, breadcrumb 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