

**Aperitif**  
Gusbourne Brut Reserve 2013 10



**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, sourdough toast (v)

Pork & pistachio terrine, sourdough toast, pickles

#### Mains

Half rack of hickory smoked ribs, chopped salad, fries

Sweet chili onion squash, kale & quinoa salad (v) 14

#### Desserts

Pedro Ximenez sherry & Crème fraiche ice cream affogato style | 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 roast (v) 7

Pork & pistachio terrine, sourdough toast, pickles 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

**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

10oz Sirloin (280g) 26

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 | Charcoal roasted mushrooms, persillade 4

House chopped salad 3.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Leeks & greens 4.5