

Aperitif STAR GAZER 8

White wine, Havana 7yo, Vanilla Syrup, Pineapple Juice



Aperitivo' Clock

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

Dinner Menu

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

Starter

Deep fried pigs head & black pudding, poached egg, bacon & pickled shallot salad 8

Hickory smoked sticky ribs, chopped salad 7.5

Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast (v) 7

Pork & pistachio terrine, sourdough toast, pickles 7.5

House maple smoked salmon, beetroot purée, pickled golden beetroot, horseradish cream 8

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

Lamb cutlets, crispy lamb belly, shepherd's tartlet, lamb jus 18

Pan seared Cod, smoked pancetta, baby onion, girolles fricassee 18

Sweet chilli onion squash, kale & quinoa salad 14

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 Josper oven to seal in the flavour

6oz D Rump (170g) 13

10.5oz Rib-Eye (300g) 26

100z Sirloin (280g) 26

6oz Fillet (170g) 26

To Share

300z T-Bone (850g) 72

360z 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 | Charcoal roasted mushrooms, persillade 4 | Leeks & greens 4.5
House chopped salad 3.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Sweet chilli onion squash 4.5 | Fried Sprouts 4.5*

Bites

Artisan bread & butter 4

Marinated olives 4

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

300z T-Bone served with triple cooked chips, leeks & greens and a sauce of your choice (subject to availability)

Ice cream sharing board

• *Contains fish

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