

Aperitif
Classic Negroni 7.5
Beefeater Gin, Campari & Cinzano Rosso



Bites
Artisan bread & butter 4
Marinated olives 4

The OX Menu

Early Bird - 15 *Served 12pm - 7pm, Tuesday – Saturday*
6oz Rump (170g), fries, peppercorn or béarnaise sauce & a glass of house wine

Starter

Hickory smoked sticky ribs, chopped salad 7.5
Roasted bone marrow, caramelised onion, cheese, sourdough toast 7.5
Pork & pistachio terrine, sourdough toast, pickles 7.5
Heritage tomato salad, cannellini beans, pistou dressing (V) 7
Roast English asparagus, duck egg mayonnaise, herbs 8
Grilled scallops in shell, café de Paris butter 14
The Ox cured meat board – Cotswold salami, coppa, pork & pistachio terrine, sobrassada, pickles, chutney, chilli mustard served with bread & butter (serves 2) 16

Main Dishes

Charcoal roasted cauliflower, tabbouleh, tahini, pomegranate, dukka 15
Roast suckling pig, charcutière sauce, seared potato terrine, oven dried tomato, roast gem 22
Pan roasted whole plaice, petit pois a la Française, crushed new potatoes 18
The Ox cheese burger, pickles, fries 15
Fillet steak sandwich, mayo, mustard, balsamic onion confit, watercress & fries 16
Add on Bacon 1.5 | Blue cheese 1.5 | Fried egg 1.5

Steak

Our steaks are supplied by Bristol 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) 14
100z Rib-Eye (280g) 28
100z Sirloin (280g) 30
6oz Fillet (170g) 28

To Share

300z T-Bone (850g) 72
300z Bone-in Rib (850g) 72
360z Chateaubriand (1000g) 92
Sharing steaks served with triple cooked chips, leeks & greens and a sauce of your choice

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Sauces

Green peppercorn | Béarnaise 3.5

Sides

Triple cooked chips 4 | Skin on fries 4 | Mac'n'cheese 6 | Charcoal roasted mushrooms, persillade 4
Leeks & greens 4 | Gem, Caesar dressing, parmesan, breadcrumbs 5 | House chopped salad 3.5

Butter

Garlic | Blue cheese | Café de Paris 2.5

Ox Set Meal for Two

45 per person

The Ox cured meat board:

Cotswold salami, coppa, pork & pistachio terrine, nduja, pickles, chutney, chilli mustard served with bread & butter

300z T-bone or Bone-in rib steak served with triple cooked chips, leeks & greens and a sauce of your choice

Ice cream sharing board or cheese board