

# MENU THE OX



@THEOXRESTAURANT

0117 922 1001

A 12.5% discretionary service charge will be added to all bills

## SMALL PLATES

Hickory Smoked Sticky Ribs <i>House slaw</i>	7.5
Roast Bone Marrow <i>Caramelised onion, parmesan, sourdough toast</i>	7.5
Datterini & Marinda Tomato Salad <i>Cannellini beans, pistou dressing (ve)</i>	7
Charcoal Roasted Wild Atlantic King Prawns <i>Yuzu EVO</i>	12
Grilled Scallops in the Shell <i>Café de Paris butter</i>	14
Pork & Pistachio Terrine <i>House pickles, grilled sourdough</i>	7.5
Roast English Asparagus <i>Duck egg &amp; herb mayonnaise, parmesan</i>	8

## STEAKS

*Dry aged by Buxton Butchers of Winterborne*

6oz D Cut Rump	14
6oz Fillet	28
10oz Ribeye	28
10oz Sirloin	30
Sauces <i>Green peppercorn, Béarnaise</i>	3.5
Butters <i>Garlic, Blue cheese, Café de Paris</i>	2.5

## SHARERS

*Served with triple cooked chips, leeks & greens and sauce*

30oz Bone in Rib	70
30 oz T-bone	70

## OX CURED MEAT BOARD 15

*Cotswold salami, coppa, pork & pistachio terrine, nduja, pickles, chutney, chilli mustard*

Artisan Bread & butter	5
Olives	4

## MAINS

Pan Roasted Whole Plaice <i>Petit pois à la Française, crushed new potatoes</i>	18
Roast Suckling Pig <i>Charcuterie sauce, seared potato terrine, oven dried tomatoes, roast gem, calcots</i>	22
Charcoal Roasted Cauliflower <i>Tabbouleh, tahina, pomegranate, dukka</i>	15

## BURGERS & SANDWICHES

*All served with fries*

The Ox Steak House Burger <i>6oz dry aged beef patty, Cheddar cheese, bacon, balsamic onion, lettuce, pickles</i>	15
Beyond Meat Vegan Burger <i>lettuce, tomato, pickles, house burger sauce</i>	13
Fillet Steak Sandwich <i>mayo, mustard, balsamic onion confit, watercress</i>	16

## SIDES

Triple cooked chips	5
Skin on fries	4
Leeks and greens	5
Charcoal roasted mushrooms, persillade	5
Gem, Caesar dressing, parmesan, breadcrumbs	5
Mac n cheese	6

## SHARING SET MENU FOR 2

45 per person

### The Ox Cured Meat Board

*Cotswold salami, coppa, pork & pistachio terrine,  
nduja, pickles, chutney, chilli mustard*

### Bone In Rib or T-bone

*Triple cooked chips, leeks & greens, choice of sauce*

### Ice Cream Sharing Board

## DESSERTS

**Vanilla Pannacotta,** 7.5  
*Yorkshire rhubarb, Somerset strawberries,  
shortbread*

**Dark Chocolate Mousse** 7.5  
*Crème fraîche sorbet, poached cherries*

**Home made Ices (for 2 scoops)** 6  
*Eton mess, Milk chocolate and honeycomb,  
burnt white chocolate salt caramel & pecan,  
Tropical sorbet, Raspberry sorbet*

## CHEESE

*Served individually with house pickles,  
biscuits chutney. Ask your server for  
information on our current cheese selection.*

**Soft** 5.5  
**Blue** 5.5  
**Cheddar** 5

**Cheese Board for Two** 15  
*Tunworth, Bath Blue & Montgomery  
Cheddar served with house pickles, biscuits  
& homemade chutney*

## COFFEE

**Espresso / Americano** 2

**Double Espresso / Latte / Hot Chocolate** 4

**Range Of Teas** 2  
*English Breakfast, Green, Peppermint,  
Cammomile, Fruit*

## COCKTAILS

**Classic Martini** 9  
*Psychopomp Gin / Absolut vodka, Dry  
vermouth, twist of lemon/olive*

**Negroni** 9  
*Beefeater Gin, Campari, Sweet Vermouth*

**Daiquiri** 9  
*Havana 3yr rum, Appleton Signature rum,  
fresh lime, sugar*

**Old Fashioned** 9  
*Buffalo Trace Bourbon / Appleton Signature,  
demerara sugar & Angostura bitters*

**Ox Conference** 10  
*Jamesons, Hennessy VS, Del Vida Maguey Mezcal,  
Somerset Cider Brandy 5yr, demerara sugar, walnut  
bitters*



*If you would like to order and pay via our  
app, please scan this QR code.*

# WINES AT THE OX . . . . .

## FIZZ

**De Chanceny** *Cremant De Loire Brut NV*  
**Moet & Chandon** *Imperial Brut*  
**Moet & Chandon** *Imperial Brut Rose*  
**Runinart** *Blanc de Blanc*  
**Dom Perignon** *Vintage 2010*

125ML

6  
-  
-  
-  
-

BOTTLE

36  
58  
75  
89  
220

## WHITE

**Les Archeres** *Vermentino 2019*  
**Quinta da lixa** *Vinho verde 2019*  
**Les Genets** *Sauvignon, Cotes de Gascogne 2019*  
**Monte Llano Viura**, *Ramon Bilbao, Blanco Rioja 2019*  
**Sereole Bertani** *Soave DOC 2018*  
**Ciu Ciu** *Pecorino 2019*  
**Fontanafredda** *Gavi di Gavi 2019*  
**Le Grand Rochoy Blanc, Domaine Laporte** *Sancerre 2018*

125ML

4  
4.2  
4.2  
4.4  
-  
-  
-  
-

BOTTLE

24  
25  
25  
26  
34  
39  
45  
55

## ROSE

**Aciens Temps** *Rose 2019*  
**Angels & Cowboys** *Rose 2017*  
**Cotes de Provence Melopee de Gavoty** *Rose 2019*

125ML

4  
-  
-

BOTTLE

24  
38  
45

## RED

**Piemonte Barbera** *Araldica 2018*  
**Terra Boa Old Vine Tinto**, *Beiras 2018*  
**La Chapelle de Marin**, *Cotes du Rhone 2018*  
**Les Pivoines**, *Beaujolais Villages 2019*  
**Monte Llano, Ramon Bilbao, Tinto** *Rioja 2018*  
**La Mascota** *Malbec 2018*  
**Indaba Braai** *Cabernet Sauvignon 2018*  
**Candido, La Carta** *Salice Salentino Riserva 2017*  
**Chateau Musar (Jeune)** *2017*  
**San Felice** *Chianti Classico 2018*  
**Unanime** *Malbec 2017*  
**Ramon Bilbao** *Rioja Reserva 2015*  
**Fantino Ginestrino** *Nebbiolo d'Alba 2018*  
**Chateau Musar** *Grand Vin de Liban 2002*

125ML

4  
4.20  
4.40  
4.50  
4.70  
5  
-  
-  
-  
-  
-  
-  
-

BOTTLE

24  
25  
26  
27  
28  
30  
32  
34  
36  
38  
40  
48  
52  
75

# SPIRITS LIST



## VODKA

Absolut	4
Belvedere	6

## GIN

Beefeater	4
Plymouth	5
Botanist	5.5
Ox Gin	5.5

## RUM

Havana 3yr	4
Appleton Signature	4
OVD Demerara rum	4
Chairmans Reserve	4.5
Appleton 8yr	5
Diplomatico Reserva Exclusive	8
Eminente Claro	6
Eminente Reserva	8

## TEQUILA & MEZCAL

Tapatio Blanco	4.5
Del Maguey Vida Mezcal	6
Don Julio Reposado	8

## AMERICAN WHISKEY

Buffalo Trace	4.5
Knob Creek	5
Four Roses Small Batch	5
Lot 40 Canadian Rye	6
Elijah Craig	7

## SCOTCH

Chivas Regal 12yo	4.5
Glenmorangie	5.5
Ardberg	6.5
Glenlivet	7.5
Glenrothes	7.5

## IRISH

Jamesons	4
Redbreast 12yr	7
Teelings Single Grain	7.5
Teelings Single Malt	8

## COGNAC

Martel VS	4.5
Hennessey VS	6
Remy 1738	9
Hennessey XO	12

## OTHER BRANDIES

Somerset Cider Brandy 5yr	6
Cardinal Mendoza	7

## APERITIF (50ML)

Aperol	3
Campari	3
Cointreau	5

## SHERRY (75ML)

Bella Luna Fino	5
Bella Luna Amontillado	6
Barbadillo Oloroso	6
Barbadillo PX	6
Palo Cortado	6

## VERMOUTH (50ML)

Noilly Pratt	4
Carpano Dry	4
Carpano Classico	4
Gancia Bianco	4

## PORT (75ML)

Dow's Midnight Ruby	7
Dow's Fine Tawny	9

## LIQUEURS

Lazaronni Amaretto	3.5
Kaluha	3.5
Green Chartreuse	6
Amaro Montenegro	4
Amaro Nonino	7

## SOFTS

Mineral Water <i>Small / Large</i>	2 / 4
Eager Pressed Fruit Juices <i>Orange, Cranberry, Apple, Pink Grapefruit, Tomato</i>	2.75
Sodas <i>Franklins Tonic, Light Tonic, Ginger Ale, Ginger Beer, Coca-Cola, Diet Coca-Cola, Schwepps Soda</i>	2.75

## BEERS & CIDER

Estrella Galicia <i>Barcelona, 4.8%, 33cl Can</i>	5
Freedom Pale Ale <i>Staffordshire 4.2%, 33cl Bottle</i>	5
Tiny Rebel CLWB Tropica IPA <i>Newport, Wales, 5.5%, 33cl Can</i>	5.8
Estrella 1906 <i>Barcelona, 6.5%, 33cl Bottle</i>	5.7
Caple Road Cider <i>Westons, Herefordshire, 5.2%, 33cl Can</i>	5