

**Aperitif**  
**Classic Negroni** 7.5  
*Beefeater Gin, Campari & Cinzano Rosso*



**Bites**  
Artisan bread & butter 4  
Marinated olives 4

## The Ox Menu

**Early Bird - 16** *Served 12pm-2.30pm -5pm- 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  
Spicy chicken wings, chives mayo 7.5  
Roasted bone marrow, caramelised onion, cheese, sourdough toast 7.5  
Pork & pistachio terrine, sourdough toast, pickles (n) 7.5  
Charcoal roasted mushrooms, persillade, sourdough toast (v) 7  
Grilled prawns, café de Paris butter, bread 14  
**The Ox cured meat board** – Cotswold salami, four peppercorn collar, pork & pistachio terrine, pork rilette, sobrassada, pickles, chutney, chilli mustard served with bread & butter (serves 2) 16

### Main Dishes

Charcoal roasted cauliflower, tabbouleh, tahini, pomegranate, dukka (n) (v) 15  
100z pork loin, potato terrine, pickled cabbage, onion puree, red wine jus 19  
Pan roasted whole plaice, petit pois a la Française, crushed new potatoes 18  
The Ox cheese burger, pickles, fries 15  
**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*

60z D Rump (170g) 15  
100z Rib-Eye (280g) 30  
100z Sirloin (280g) 30  
60z Fillet (170g) 30

### To Share

300z T-Bone (850g) 80  
300z Bone-in Rib (850g) 75  
360z Chateaubriand (1000g) 96

*Sharing steaks served with triple cooked chips, leeks & greens and a sauce of your choice*

### Sauces

Green peppercorn | Béarnaise | Chimichurri 3 | Garlic | Blue cheese | Café de Paris 3

### 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

**Ox Set Meal for Two**  
**50 per person**  
The Ox cured meat board:  
Cotswold salami, four peppercorn collar, pork & pistachio terrine, pork rilette, sobrassada, 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

### Butter

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