

## Aperitif

### Classic Negroni 8

Beefeater Gin, Campari & Cinzano Rosso



## Bites

Artisan bread & butter 4

Marinated olives 4

## The Ox Menu

**Early Bird - 18** Served 12pm-2.30pm -5pm- 7pm, Tuesday – Thursday & Friday- Saturday 12pm – 7pm  
6oz Rump (170g), fries, sauce or butter & a glass of house wine

### Starter

Hickory smoked sticky ribs, chopped salad 8

Spicy chicken wings, chives mayo 7.5

Pigs head, frisée salad, poached egg 8.5

Pork & pistachio terrine, sourdough toast, pickles (n) 8

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

Charred baby leeks, romesco, soy glazed seeds (ve) 7.5

Mackerel rilette, pickled cucumber, fennel compote, sourdough toast 8

**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

Roasted cabbage, spiced tomato and aubergine lentils, dukkah (ve) 18

Marinated Lamb rump, cranberry couscous, confit vine tomatoes, sweet potato purée, raita 21

Pan roasted Hake, spring onion purée, violet potatoes, tenderstem broccoli, pea and broad bean sauce 19.5

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*

6oz D Rump (170g) 15

10oz Rib-Eye (280g) 30

10oz Sirloin (280g) 30

6oz Fillet (170g) 30

### To Share

30oz T-Bone (850g) 80

30oz Bone-in Rib (850g) 75

36oz Chateaubriand (1000g) 96

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

### 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

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30oz T-bone or Bone-in rib steak served with triple cooked chips, leeks & greens and a sauce of your choice

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Ice cream sharing board or cheese board

### Sauces

Green peppercorn | Béarnaise | Chimichurri 3

### Sides

Triple cooked chips 4.5 | 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 4 | Fried sprouts\* 5

### Butter

Garlic | Blue cheese | Café de Paris 3