

Aperitif

Classic Negroni 10

Beefeater Gin, Campari & Cinzano Rosso



Bites

Artisan bread & butter 4.5

Marinated olives 4.5

The Ox Menu

Early Bird - 19 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 8.5

Spicy chicken wings, chives mayo 8

Pork & pistachio terrine, sourdough toast, pickles (n) 8.5

Charcoal roasted mushrooms, persillade, sourdough toast (v) 7.5

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

Smoked Mackerel rilette, horseradish cream, pickles, sourdough toast 8.5

The Ox cured meat board – Cotswold salami, lomo, 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 17

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) 16

10oz Rib-Eye (280g) 34

10oz Sirloin (280g) 34

6oz Fillet (170g) 30

To Share

30oz T-Bone (850g) 87

30oz Bone-in Rib (850g) 87

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

Ox Set Meal for Two

55 per person

The Ox cured meat board:

Cotswold salami, lomo, pork & pistachio terrine, pork rilette, sobrassada, pickles, chutney, chilli mustard served with bread & butter

30oz 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

Sauces

Green peppercorn | Béarnaise | Chimichurri 3

Sides

Triple cooked chips 5.5 | Skin on fries 4.5 | Mac'n 'cheese 6.5 | Charcoal roasted mushrooms, persillade 5

Leeks & greens 5 | Gem, Caesar dressing, parmesan, breadcrumbs 5 | House chopped salad 4.5

Butter

Garlic | Blue cheese | Café de Paris 3

A discretionary 12.5% service charge will be added to your final bill.
Please advise your server of any allergies or dietary requirement



Dessert Menu

Dessert

- Chocolate brownie, vanilla ice cream, poached rhubarb 8.5
Peanut butter parfait, peanut butter crunch, banana fudge ice cream 8.5
Lemon cake, lemon posset, white chocolate lemon curd, strawberries, meringue 8.5
Classic Affogato, vanilla ice cream, espresso 5.5
Amontillado Affogato, vanilla ice cream, sherry 8

Homemade Ices & Sorbet *One scoop 2.75 | Two scoops 5.5 | Three scoops 7.5 | Ice cream sharing board 15*
Lemon meringue Ice Cream | Eton mess Ice cream | Banana Fudge Ice Cream | Vanilla Ice Cream
Rhubarb Sorbet | Tropical Sorbet | Raspberry Sorbet

Cheese board *Served with home made crackers, chutney 15*

Bath Soft cheese (*Soft & creamy*), Bath Blue (*Subtle creamy blue*), Ogle shield (*Sweet and milky*)

After Dinner Cocktails

Espresso Martini 10

Non Alcoholic Espresso Martini 10

Dessert wines Glass (75ml) / Bottle (375ml)

Sauternes, Garonnelles, France 9 / 45

Nectar of the gods! Tropical fruit flavours

Recioto Valpolicella DOC 2015, Bertani, Valpantena 11 / 66

Spicy, rich, sweet red wine from top producer

Port (75ml)

Taylor's LBV 7 | Graham's 10yo Tawny 9

Liqueurs (25ml)

Fair Café 4 | Lazzaroni Amaretto 5 | Branca Menta 3.25 | Fernet Branca 3.25

Limoncello 5 | Wolfschmidt Kummel 3.5

Cognac & Armagnac (25ml)

Martel VS 4 | Hennessy VS 6 | Remy Martin VSOP 12 | Baron de sigognac Armagnac vsop 5 |

Other Brandies (25ml)

Dupont Calvados VSOP Pays d'Auge 6.25 | Somerset Cider Brandy 3yo 4 | Somerset Cider Brandy 10yo 8

Miclo Poire William 5.5 | Grappa Reserva Nonino 5.25

Coffee (decaff available)

Espresso 2.25 | Double espresso 2.75 | Long black 2.75 | Flat white 2.75 | Cappuccino 2.75

Tea 2.5

Breakfast | Earl Grey | Camomile | Peppermint | Green Tea