

Aperitif

Classic Negroni 11

Beefeater Gin, Campari & Cinzano Rosso



Bites

Artisan bread & butter 4.5

Marinated olives 4.5

The Ox Menu

Early Bird - 20 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 9

Chicken wings, chive mayo 8.5

Choose from Buffalo | BBQ | Carolina

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

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

Cornish crab Asian salad, pink grapefruit, pickled chillies 14

Roasted bone marrow, caramelised onion, parmesan, sourdough toast 8.5

The Ox cured meat board – Cotswold salami, copa, pork & pistachio terrine, pork rilette, sobrassada, pickles, chutney, chilli mustard served with bread & butter (serves 2) 18

Main Dishes

Roasted spring vegetables, polenta & gremolata 18

Pan roasted Hake, braised gem wedge, tenderstem, new potatoes, spring onion purée 19.5

Cotswold chicken au jus, new potatoes, peas, broad beans & braised gem lettuce 19

Half rack of ribs, fries, house chopped salad 18

The Ox cheese burger, pickles, fries 18

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) 32

To Share

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

300z T-Bone (850g) 91

300z Bone-in Rib (850g) 91

280z Chateaubriand (800g) 120

Sauces 3.5

Green peppercorn | Chimichurri | Béarnaise

Sides

Triple cooked chips 6 | Fries 5 | Mac'n'cheese 6.5 | Charcoal roasted mushrooms, persillade 6

Leeks & greens 6 | Gem, Caesar dressing, parmesan, breadcrumbs 6 | House chopped salad 5

Butter 3.5

Garlic | Blue cheese | Café de Paris

Ox Set Meal for Two

56 per person

The Ox cured meat board:

Cotswold salami, copa, 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