

THE OX 2023

Christmas MENU



@THEOXRESTAURANT

0117 922 1001

ve - vegan v - vegetarian n - contains nuts
A 12.5% discretionary service charge will be added to all bills

LUNCH £40

DINNER £50

Starter

Beetroot Cured Salmon Gravalax,
Pickles, horseradish cream, warm buttered crumpet

Roasted Pumpkin & Fried Sprout Salad
Pickled ceps, roasted seeds, English mustard dressing, sourdough croutes (ve)

Duck Liver Parfait
Port & shallot marmalade, Yorkshire pudding

Mains

All served with garlic dressed winter greens

Crisp Belly of Pork w/ Seared Tenderloin
Confit parsnip gratin, Cox's apple purée, pork sauce

Dry Aged Ribeye
Triple cooked chips, bone marrow jus (lunch supplement £7)

Charcoal Roasted Cauliflower
black garlic, white bean cassoulet, confit tomatoes, roasted hazelnut, parsnip crisp (ve) (n)

Pan Seared Hake
Salmon caviar velouté, julienne fries, leek purée, charred hispi

Dessert

Coconut Rice Pudding
Poached conference pear, Agen prune compôte (ve)

Apple & Blackberry Crumble
Cinnamon ice cream

Dark Chocolate Salt Caramel Delice
Coffee crème, candied salted walnuts (n)

English Cheese Board
Sourdough crackers, house pickles, chutney (+ £4)