

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

Pork & pistachio terrine, sourdough toast, pickles (n) 8.5
Charcoal roasted mushrooms, persillade, sourdough toast (v) 7.5
Beetroot cured salmon gravalax, pickles, horseradish cream, sourdough croute 10.5
Roasted bone marrow, caramelised onion, parmesan, sourdough toast 8.5
Chicken wings, chive mayo 8.5
Choose from Buffalo | BBQ | Korean
Hickory smoked sticky ribs, chopped salad 9
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

Charcoal roasted Cauliflower, black garlic, white bean cassoulet, confit tomatoes, roasted hazelnut, parsnip crisp 18
Pan seared hake, caviar velouté, julienne fries, leek puree, charred hispi 19.5
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

Butter 3.5

Garlic | Blue cheese | Café de Paris

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 | Buttered new potatoes 6 | Fried sprouts* 6

A discretionary 12.5% service charge will be added to your final bill.

Please advise your server of any allergies or dietary requirement

*Contains fish sauce

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