

**Aperitif**  
Bloody Mary 9  
Virgin Mary 6.5



**Bites**  
Artisan bread & butter 4.5  
Marinated olives 4.5

## Sunday Lunch Menu

### Starters

Hickory smoked sticky ribs, chopped salad 9  
Pork & pistachio terrine, sourdough toast, pickles 8.5  
Chicken wings, chives mayo 8.5  
Choose from Buffalo | BBQ | Korean  
Charcoal roasted mushrooms, persillade, sourdough toast (v) 7.5  
Beetroot cured salmon gravalax, pickles, horseradish cream, sourdough croute 10.5  
**The Ox cured meat board** – Cotswold salami, four peppered collar, pork & pistachio terrine, pickles, chutney, chilli mustard served with bread & butter (serves 2) 18

### Ox Roasts

Served with roast potatoes, leeks & greens, roast carrots, cauliflower cheese, house gravy

Buxton's dry aged sirloin of beef, carrot purée, Yorkshire pudding 20 (served medium rare)

Roast pork belly, onion purée, Yorkshire pudding 19

Roast chicken, carrot purée, Yorkshire pudding 18

Bone-in Rib *or* T-bone 94  
with all the roast trimmings

*(trimmings to share for 2, add extra for £4.5 per person)*

Extra Yorkshire pudding 1.5

### Mains

Half rack of ribs, fries, house chopped salad 18  
Charcoal roasted Cauliflower, black garlic, white bean cassoulet, confit tomatoes, roasted hazelnut, parsnip crisp 18  
Pan seared Hake, salmon caviar velouté, leek puree, charred hispi 19.5  
The Ox cheese burger, pickles, fries 18  
**Add on** Bacon 1.5 | Blue cheese 1.5 | Fried egg 1.5 | Pickled jalapenos 1.5

### Steak

*Our steaks are supplied by local 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  
100z Rib-Eye (280g) 34  
100z Sirloin (280g) 34  
6oz Fillet (170g) 32

### To Share

300z T-bone (850g) 91  
300z Bone-in Rib (850g) 91  
280z Chateaubriand (800g) 120  
*Sharing steaks served with triple cooked chips,  
& greens and a sauce of your choice*

### Sauce 3.5

Green peppercorn | Chimichurri

### Butter 3.5

Garlic | Café de Paris | Blue Cheese

### Sides

Triple cooked chips 6 | Fries 5 | Leeks & greens 5 | Mac'n'cheese 6.5 | House chopped salad 5 | Roast Potatoes 6  
Cauliflower cheese 6.5 | Gem, Caesar dressing, parmesan, breadcrumbs 6 | Buttered new potatoes 6 | Fries 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