

THE OX 2024

Christmas MENU



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

LUNCH £45

DINNER £50

Starter

Salmon Gravlax

Pickled cucumber, shallots, horseradish cream, warm buttered crumpet

Mushroom Parfait

Red onion marmalade, sourdough toast (v)

Game Terrine

Cornichons, pickled shallots, house chutney, toasted sourdough (n)

Mains

Served with garlic dressed leeks, greens, dauphinoise potatoes

Grilled Aubergine

Polenta, oven dried tomatoes, pistou (ve)

Seared Fillet of Hake

Spinach, mussel, brown shrimp, chorizo & saffron ragout

Crisp Porchetta

Cornichons, pickled shallots, house chutney, toasted sourdough

Dry Aged Steak, Bourguignon Sauce

6oz D Cut Rump Steak (+£5) 10oz Rib Eye Steak (+10)

Dessert

Quince Frangipane Tart

Clotted cream ice cream, spiced quince (n)

Warm Coconut Rice Pudding (ve)

Mango, lime, tropical sorbet

Chocolate Pave

Vanilla poached pear, chantilly cream, salt caramel pecans (n)

Cheese Board

Wookey Hole Cheddar. Bath Soft, Bath Blue, sourdough crackers, chutney, pickles
(£6 Supplement)

Please advise of any dietary requirements at time of booking
Menus is subject to change depending on market availability