



SAMPLE MENU

Our kitchen opens for lunch on Thursday & Friday 12pm – 2.30pm

Dinner from Monday to Saturday 5pm – 10.30pm

Sunday Roasts & Bloody Marys re-opening September 6th

Early Evening Deal 12.50 (served 5pm-7pm)

6oz Rump steak from the charcoal oven, fries, with béarnaise or peppercorn sauce & a glass of house wine

Menu

Bites

Artisan bread & butter 2.50

Marinated olives 3.95

Small Plates

House chopped salad 3.50

Hickory smoked sticky ribs 6.50

Burnt heritage carrots, homemade yoghurt, honey, dukkah 5.50

Kentucky-fried quail, chicory, apple, blue cheese, smoked eel, bourbon dressing 9

King prawn & grapefruit salad, mint, coriander, cucumber, peanuts 7.50

Deep fried pigs head, poached hens egg, frisée & bacon salad 6.50

Steak tartare, kimchi, kewpee, radish, pork & onion cracker 7.50

Warm Jersey Royals, chives, spring onion, bacon crumb, soft boiled egg 5

Valencian tomato salad 5

Charcuterie

The Ox house cured meat board – wild boar salami, smoked ham hock, pork & pistachio terrine, pork rilletes, pickles, chutney, chilli mustard 13.50 (serves 2)

Toast

Roast bone marrow, parmesan, caramelised onions 6.50

Wye Valley asparagus, smashed broad beans, pecorino, lemon 6.50

Farmhouse pork & pistachio terrine, chutney, pickles 6.50

Smoked trout pâté, horseradish 6.90

Mains

The Ox prime-cuts burger, Ogle Shield, fries 15

Risotto, girolles, poached hens egg, summer truffles 17

Chargrilled pork chop, bbq beans, greens 17.50

Whole roast gilt-head bream, salsa rossa, lemon-fried potatoes 19



Steaks

(all served with triple cooked chips & choice of sauce)

- 6oz D Rump (170g) **14**
- 10.5 oz Rib-eye (300g) **27**
- 12oz Sirloin (350g) **29**
- 6oz Fillet (170g) **29**
- 10.5oz Bavette d'aloyau (300g USDA prime) **27**

To Share

- 30oz Bone in rib steak (850g), triple cooked chips, sauce, leeks & greens **65**
- 30oz T-bone steak (850g), triple cooked chips, sauce, leeks & greens **65**

Sauces

- Green peppercorn / béarnaise / charred chilli romesco, *Extra sauce* **3**

Sides

- Triple cooked chips **3.50**
- House chopped salad **3.50**
- Leeks & greens **3.50**
- BBQ beans **5.50**
- Gem, Caesar dressing, parmesan, bread crumbs **4**
- Mac 'n' cheese **5**
- Gado Gado **5**
- Valencian tomato salad **5**
- Charcoal roasted mushrooms, persillade **4**

Dessert

- Vanilla panacotta, strawberry jelly, strawberry sorbet, shortbread, lemon balm **6.50**
- Chocolate & salted caramel delice, peanut butter crumb, chantilly cream **6.50**
- Apricot cheesecake, raspberries, honeycomb, toasted almonds **6.50**
- PX, rum & raisin affogato **8**

Ices & Sorbets

Two scoops **5.50**

- Piña Colada sorbet
- Lemon meringue ice cream
- Cherry bourbon sorbet
- Salt caramel ice cream
- Peanut butter & raspberry jam ice cream
- Chocolate marshmallow peanut brownie ice cream

Cheese

(all served with house pickles, biscuits & chutney)

- Francis **5**
- Washed rind, creamy, fruity & pungent
- Colston Bassett **5**
- Smooth Stilton
- Tunworth soft **5**
- Soft & creamy
- Cheddar Gorge cave-aged Cheddar **5**
- Poky & sharp