

Aperitif
Bloody Mary 6.5
Virgin Mary 3.95



Bites
Artisan bread & butter 4
Marinated olives 4

Sunday Lunch Menu

Starters

Roasted bone marrow, caramelised onion, cheese, sourdough toast 7.5
Hickory smoked sticky ribs, chopped salad 7.5
Charcoal roasted mushrooms, persillade, roasting juices, sourdough toast (v) 7
Roast English asparagus, duck egg mayonnaise, herbs 8
Pork & pistachio terrine, sourdough toast, pickles 7.5
Grilled scallops in shell, café de Paris butter 14
The Ox cured meat board – Cotswold salami, coppa, pork & pistachio terrine, sobrassada, pickles, chutney, chilli mustard served with bread & butter (serves 2) 16

Ox Roasts

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

Buxton's dry aged rump of beef, carrot purée, Yorkshire pudding 16 (served medium rare)
Roast pork belly, celeriac purée, Yorkshire pudding 16
Roast chicken, carrot purée, Yorkshire pudding 17
Mixed roast for 2, 100z Sirloin steak, pork belly, bone marrow, Sunday trimmings 45
36oz Chateaubriand (1000g) with all the roast trimming 92 (*trimmings to share for 2, add extra ones for £3 per person*)

Extra Yorkshire pudding 1
Little Ox Kids Roast 8 (12 & under)

Mains

Charcoal roasted cauliflower, tabbouleh, tahini, pomegranate, dukka 15
Pan roasted whole plaice, petit pois a la Française, crushed new potatoes 18
The Ox cheese burger, pickles, fries 15
Add on Bacon 1.5 | Blue cheese 1.5 | Fried egg 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) 14
100z Rib-Eye (280g) 28
100z Sirloin (280g) 30
6oz Fillet (170g) 28

To Share

300z Bone-in Rib (850g) 72
360z Chateaubriand (1000g) 92
Sharing steaks served with triple cooked chips, leeks & greens and a sauce of your choice

Sauces

Green peppercorn 3

Butter

Garlic 2 | Blue Cheese 2 | Café de Paris 2.5

Sides

Triple cooked chips 4 | Skin on fries 4 | Mac'n 'cheese 6 | Charcoal roasted mushrooms, persillade 4
Leeks & greens 4 | Gem, Caesar dressing, parmesan, breadcrumbs 5 | House chopped salad 3.5 | Cauliflower cheese 5.5

A discretionary 10% service charge will be added to your final bill.
Please advise your server of any allergies or dietary requirement