


— TAPAS —
OXSCALE
 — STEAK · FISH —

TAPAS

Gordal Olives (gf/df/v) | £2.5

Bread (v/n) | £3

Served with chimichurri & aioli

Pimiento Padron (gf*/df/v) | £5.5 

Fried green peppers from Galicia seasoned with Maldon salt

Pan Con Tomate (df/v) | £6

Chargrilled sourdough topped with grated plum tomatoes, Maldon salt, olive oil & garlic

Pan Con Champiñones (v) | £6

Chargrilled sourdough topped with sautéed chestnut mushrooms, white wine, olive oil & garlic

Patatas Bravas (df/v) | £5

Potatoes fried in olive oil, roast red pepper sauce & aioli

Huevos Rotos | £6 

Fries cooked in olive oil, Morcilla de Burgos, fried hens egg – *perfect as a side with steak!*

Boquerones (gf/df) | £5.5 

Marinated sardines, vinegar, olive oil & parsley

Gambas a la Plancha (gf*) | £9 


Whole tiger prawns fried with sobrasada, lemon & garlic

Bacalao Fritto (gf*/df) | £7.5

Estrella battered cod, sauce gribiche

Calamares (df*) | £7

Baby squid seasoned & fried with tartare sauce

Mejillas de Cerdo (gf/df) | £7.5 

8-hour slow braised pig cheeks, apple purée

Atilas de Pollo (df) | £8

Crisp fried chicken wings glazed with hot sauce & diced celery

Croquetas de Jamon (4) | £6.95

Iberico jamon béchamel encased in breadcrumbs

COLD CUTS

Lomo | £9 per 50g

Cured pork loin

Sobrasada | £7 per 30g

Spreadable chorizo paste

Ox Salchichon | £8 per 50g

Spiced sausage

Jamon de Serrano | £7 per 50g

Cured serrano ham

Iberico de Bellota | £12 per 50g

Cured Iberian ham

STEAK

185g 28 Day Dry Aged Fillet (gf/df) | £22

200g 28 Day Dry Aged Rump (gf/df) | £17.5

200g 28 Day Dry Aged Picanha (gf/df) | £20

Served carved for sharing

450g 34 Day Dry Aged Sirloin (gf/df) | £39

Served carved for sharing

All our steak is carefully selected by hand in partnership with welfare minded producers & dry aged in our family shop, Cramer's Butchers in London, exclusive to Oxscale.

EXTRAS

Patatas Fritas (df/v) | £3

Courgette Fritas (df/v) | £4

Served with bravas sauce & aioli

Mixed Leaf Salad (gf/df/v) | £4

Steamed Greens (gf/df/v) | £4

Mushrooms & Spinach (df/v) | £4.5

FISH

Our fish is provided by mongers with the highest welfare standards & consideration to sustainability.

Macarela a la Parilla (gf/df) | £16

Chargrilled whole mackerel finished with chimichurri

Merluza a la Plancha (gf) | £18.5

Pan fried hake fillet, served on a chorizo, tomato & chickpea stew

Dorada Entera (gf/df) | £25

Pan roasted whole dorada finished with lemon, caper & parsley oil – *for two people*

Specials

A message in a bottle...

A menu of our current specials can be found within the bottle on your table. For further information on any dishes, please ask your server.

Please note that all tapas dishes are made to order & will arrive at your table as they are ready.

 – Oxscale recommended tapas

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (N) Contains Nuts (*) Can be made without | Please advise us of any dietary requirements and ask your server for any allergen information.

All gratuities go directly to the team that served you. Discretionary service charge for tables over eight people Prices include VAT at 20%.

Tuesday-Thursday 18:00-21:30 Friday & Saturday 17:00-22:30 Sunday 12:00-15:00.

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