

THE OX

BUTCHER'S NIGHT

French 75 – Beefeater Gin, Citrus, Sugar & Prosecco - 8
Winter Cosmo – Vodka, Cointreau, Cranberry, Spiced Syrup, Ginger- 8
Old Fashioned – Buffalo Trace, Sugar & Bitters – 8

BREAD

Rustic Baguette – *beef essence butter* 5
Black Olive Sourdough – *sea salt butter* 5

BAR SNACKS

Quail Scotch Egg – <i>truffle Emulsion</i> 5	Salt & Pepper Squid – <i>sweet chilli, coriander</i> 6
Cod Goujons – <i>tartare sauce, lemon zest</i> 5	Glazed Pork Belly Bites – <i>The OX bbq sauce</i> 6
Camembert Wedges – <i>spiced tomato jam</i> 6	Mushroom Arancini – <i>truffle mayo</i> 4

STARTERS

Slow Braised Pork Croquet – *celeriac remoulade, baby baked apple, celery cress* 12
Jerusalem Artichoke Soup – *smoked paprika, cumin, oil, parsley* 10 (VG, GF)
The OX Beef Toastie – *slow braised beef, pickled shallots, horseradish cream* 12
Prawn Linguine – *roasted cherry tomatoes, shellfish bisque, sauteed prawns, coriander, basil* 12 Main Course Supplement - 22

MAINS

The OX Burger – *aged beef patty, caramelised onions, crispy bacon, Gerkin, skinny fries* - 20
Coconut Roasted Cauliflower – *capers, raisins, green curry, coriander* 19 (GF, VG)
Miso Salmon – *bok choy, shitake mushroom, pickled cucumber, daikon, toasted sesame, ginger dressing* 24
Confit Duck Leg – *cassoulet of haricot blanc, courgette, bacon lardons, tomato sauce* 26 (GF)

FARM TO FORK

Aged British Flat Iron Steak – 5 (GF)
Dry Aged Rump 8oz – 10 (GF)
Aged Beef Sirloin 8oz – 15 (GF)
Sauces: wild mushroom & mushroom, peppercorn, red wine jus, truffle mayo - 2.5

SIDES

Triple Cooked Chips 6 (VG)	Skinny Fries 6 (VG)
Hispi Cabbage, Thyme, Pommery Mustard 5	Farmhouse Butter Mashed Potatoes 5 (GF)
Soy braised Shitakes, Bok Choy, Tenderstem 5	Gem Caesar Salad Bites 4

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.