

THE OX
SUNDAY ROAST
22nd March

JOIN US FOR
BUTCHERS NIGHT

Every Tuesday, Steaks from £5,
served at butchers prices.

All British beef grass fed and
pasture raised on our family farm in
the Scottish Borders

TO START

Homemade Oregano Focaccia– *sun dried tomato butter* 6 – V
Salt & Pepper Squid– *sweet chilli, spring onion, sesame* - 6
BBQ Pulled Pork Sausage Roll – *smoked apple* - 6
Black Pudding Scotch Egg – *wholegrain mustard & tarragon mayonnaise* – 8
Heritage Tomato Gazpacho Soup, Croutons 8 - V
The OX Chicken Ceaser Salad – *gem lettuce, pancetta, pecorino, white anchovy* 11
Warm Homemade Salt Beef – *Sauerkraut, Dill Pickles, Mustard, Sourdough* 11

ROASTS

All roasts can be served gluten or dairy free. Please speak to a member of our team

Kedzlie Farm Dry Aged Beef 25
Norfolk Chicken 22
Pork Belly, *Crackling* 24
Lentil, Butternut Squash, Chestnut Mushroom and Spinach Wellington 21
Whole Grilled Plaice, *Wild Garlic Butter, New Potatoes* 20

Roasts are served with Yorkshire Pudding, roast potatoes, maple carrots, spring greens, braised red cabbage & gravy

OUR BEEF

Our beef comes from our own Kedzlie Farm in the Scottish Borders, where Charolais, Limousin and native Luing cattle are raised on natural pasture and grains. Carefully dry-aged for exceptional tenderness and rich, nutty flavour — a true farm-to-fork experience from our fields to your plate.

SIDES

Triple Cooked Chips or Skinny Fries 6 (VG)
Truffled Cauliflower Cheese 6.5 (V)
Roasties– 5 – GF,V
Extra Gravy - 3

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