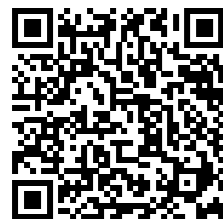


OX *and* FINCH

sourdough and butter or e.v.o.o.	3.50	grilled coley, sobrasada, chicory and aged balsamic	9.00
lemon and chilli halkidiki olives	3.75	skate wing, samphire, hazelnuts, brown butter and lemon	11.00
butter bean hummus, zhug, pistachio dukkah and flatbread	5.50	charred sprouts, parmesan gnocchi, crispy pancetta and poached egg	8.00
devilled cacklebean eggs, trout roe and crispy potato	7.00	confit duck leg, puy lentils and pancetta	11.50
mortadella, osso collo and saucisson	6.00	slow-roast pork belly, apple mustard, savoy cabbage and pumpkin seeds	8.50
		200g dry-aged beef fillet tail, peppercorn sauce	14.50
burrata, muhamarra, walnuts and pomegranate	8.50	crispy lamb mince, cannellini bean saag and raita	9.00
langoustine ceviche, tiger milk, avocado, crème fraîche and dill	8.50		
hand-dived scallops, black pudding, piccalilli and apple	15.00	parsnip and potato rösti, pork and prune stuffing, baby onions	6.50
cod cheeks, chorizo, tomato and morcilla on toasted sourdough	8.50	heritage carrots, chermoula, goats curd and crispy chickpeas	5.50
crab and crayfish cocktail, bloody mary, pickled celery and fried capers	10.50	roasted jerusalem artichokes, gorgonzola, pickled celery and pecans	6.00
venison carpaccio, green sriracha, lime and spring onion	9.00	chips with roast garlic aioli	3.95
<hr/>			
chestnut mont blanc, blackcurrant, aquafaba meringue	6.00	caramelised banana cake with ginger ice cream	6.00
chocolate and coconut crèmeux with coconut ice cream	6.00	affogato and biscotti (make it boozy?)	from 4.50
clementine and cinnamon millefeuille	6.00	baron bigod on toasted brioche, grapes, truffle honey and walnuts	8.00



please scan this QR code to check into and out of Ox and Finch.

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please scan this QR code in order to view our drinks menu.
vegetarian, vegan and children's menus are also available.

allergies and intolerances? please ask for our allergen information sheet.

OX *and* FINCH

vegetarian and vegan options

sourdough and butter or e.v.o.o. (veg/vgn)	3.50
lemon and chilli halkidiki olives (vgn)	3.75
butter bean hummus, zhug, pistachio dukkah and flatbread (vgn)	5.50
burrata, muhamarra, walnuts and pomegranate (veg)	8.50
roasted cauliflower, piccalilli, golden raisins and granny smith apple (vgn)	6.00
grilled halloumi, cannellini bean saag and raita (veg)	8.00
pan-fried tomatoes, spiced red pepper, walnut and herb salad on toasted sourdough (vgn)	7.50
grilled chicory, puy lentils and aged balsamic (vgn)	8.00
roasted jerusalem artichokes, ajo blanco, rocket and capers (vgn)	6.00
charred sprouts, slow poached egg and marcona almonds (veg)	5.50
heritage carrots, chermoula, goats curd and crispy chickpeas (veg)	5.50
chips with zhug (vgn)	3.95
chestnut mont blanc, blackcurrant, aquafaba meringue (vgn)	6.00
caramelized banana cake with ginger ice cream (veg)	6.00
chocolate and coconut crèmeux with coconut ice cream (veg)	6.00
affogato and biscotti (veg)	from 4.50



dishes may contain nuts, dairy produce, gluten and other allergens.
if you require allergen advice, please ask a member of staff for information

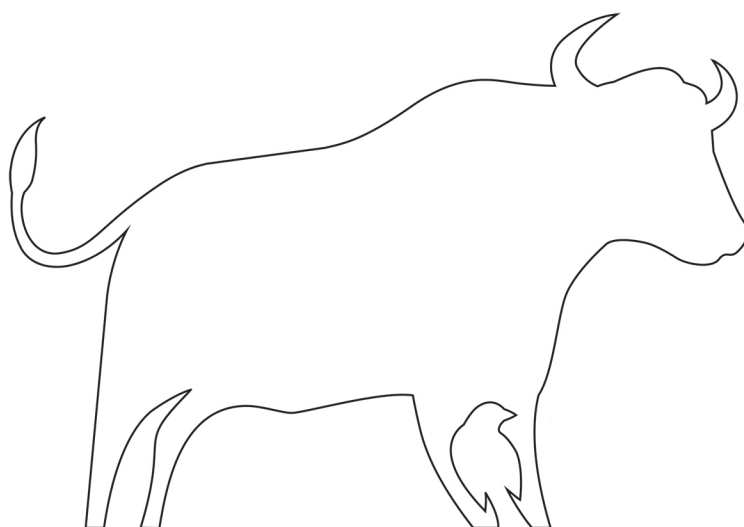
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(veg) = vegetarian friendly (vgn) = vegan friendly

OX *and* FINCH

young diners

buffalo mozzarella, bread and orange segments	5.00
chicken goujons, peas, bacon and chips	5.00
breaded fish goujons, peas and chips	5.00
penne carbonara with parmesan and bacon	5.00
penne pasta with tomato sauce	5.00
vanilla ice cream with chocolate sauce	3.50



dishes may contain nuts, dairy produce, gluten and other allergens.
if you require further advice, please ask a member of staff.