**Aperitif** Lyme Bay Brut NV 8



**Bites** Artisan bread & butter 4 Artisan bread & n'duja 5 Marinated Olives 4

# Dinner Menu

**Early Evening Deal** available 5pm - 7pm, Monday - Friday 6oz D Rump, fries, sauce & glass of house wine 15

#### **Starters**

Hickory smoked sticky ribs, chopped salad 7.5 Smoked mackerel pate, horseradish, sourdough toast 6.5 Farmhouse pork & pistachio terrine, tomato chutney 7 Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5 Charcoal roasted mushrooms, persillade on toast (v) 6.5 Chargrilled squid, chermoula dressing 11 Roast bone marrow, parmesan, caramelised onions, sourdough toast 7

**The Ox cured meat board** - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard (serves 2) 15

# **Main Dishes**

Glazed pork cheeks, potato gratin, braised peas, bacon & lettuce 18.5 Pan fried skate wing, brown shrimp butter 18.5 Stuffed Andalusian pepper, black beans, avocado, tortilla crumb (v) 14,5 The Ox prime cuts burger, cheddar, fries 15 **Extras** Grilled field mushroom 2 Bacon 2

### 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) 12.5 10.5oz Rib-Eye (300g) 26 12oz Sirloin (350g) 31 6oz Fillet (170g) 26 8oz Bavette d'aloyau (225g USDA prime) 27

# **To Share**

300z T-Bone (850g) 72 300z Bone in Rib (850g) 70 Served with triple cooked chips, sauce, leeks & greens

#### Sauces <

Green peppercorn | Béarnaise | Chimichurri 3

### Butter

Garlic | Anchovy 2

### Sides

 $\label{eq:constraint} \begin{array}{l} \mbox{Triple cooked chips $_4$ | Skin on fries $_{3.5$ | Mac'n 'cheese $_5$ | Leeks & greens $_4$ | Gado Gado $_5$ | Gem, Caesar dressing, parmesan, breadcrumbs $_{4.5$ | Charcoal roasted mushrooms, persillade $_4$ } \end{array}$ 

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

# Ox Set Meal for Two 451

45 per person

The Ox cured meat board - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli mustard

300z Bone in Rib served with triple cooked chips, sauce, leeks & greens (subject to availability)

Ice cream sharing board