



Set Lunch

2 courses 14 | 3 courses 17

Starters

Hot smoked salmon,
creme fraiche,
cucumber & green onion

Farmhouse pork & pistachio terrine,
chutney, pickles

Charcoal roasted mushrooms,
persillade, toast

Mains

Barbary duck breast,
jerusalem artichoke, charred leek

Imam bayaldi,
yogurt & pomegranate,
quinoa, dukkah (v)

Fillet of Cod, pumpkin & miso
cashew & dashi, black sesame,
oyster mushrooms

Dessert

Sticky ginger cake,
banana ice cream

Kiwi sorbet

Cheddar Gorge cave-
aged Cheddar,
chutney, crackers

A La Carte Lunch

Charcuterie

The Ox house cured meat board - iberico salami, cecina, farmhouse terrine,
rabbit rillettes, pickles, chilli mustard (serves 2) 13.50

Lunch Deal

6oz D-cut rump steak, fries, green peppercorn sauce plus a glass of wine or soft drink 14.00

Steaks

All served with triple cooked chips & a choice of sauce or garlic butter

10.5oz Ribeye (300g) 29

12.5oz Sirloin (350g) 31

6oz Fillet (170g) 29

Mains

Ox steak sandwich, fries 14

The Ox prime cuts burger, Ogle Shield, fries 15

Sides

Leeks & greens 3.50 House chopped salad 3.50

Gem, Caesar dressing, parmesan, bread crumbs 4 Triple cooked chips 3.50

Charcoal roasted mushrooms, persillade 4