



## Early Evening Deal

Served 5pm - 7pm

6oz D-cut rump & fries, with béarnaise or peppercorn sauce or a choice of butter & glass of house wine 15

### Small Plates

Hickory-smoked sticky ribs, chopped salad 7

Soft shell crab, calypso mayo 9

Charcoal roasted chantenay carrots, yoghurt,  
honey, dukkah 6.50

Ox heart, baba ganoush,  
pomegranate molasses 8.50

Crispy pig's head, pickled cauliflower,  
radish & gribiche 7

### Bites

Artisan bread and butter 2.50

Marinated olives 3.95

### Toast

Roast bone marrow, parmesan,  
caramelised onions 6.50

Farmhouse pork & pistachio terrine,  
tomato chutney 7

Beetroot hummus, goat's curd, smoked olive oil 6.50

Ginger cured Mackerel, wild garlic pesto,  
crushed peas 7

### Charcuterie

The Ox cured meat board - smoked ham hock, serano ham, pork & pistachio terrine,  
pork rillettes, pickles, chutney, chilli mustard (serves 2)

15

## Steak

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

6oz D Rump (170g) 16

10.5 oz Rib-eye (300g) 29

12oz Sirloin (350g) 31

6oz Fillet (170g) 29

8oz Bavette d'aloiau (225g USDA prime) 29

### To Share

30oz Bone in rib steak (850g), triple cooked  
chips, sauce, leeks & greens 68

30oz T-bone steak (850g), triple cooked  
chips, sauce, leeks & greens 68

### Sauces

Green peppercorn | Béarnaise | Chimichurri | Extra sauce 3

### Butter

Anchovy | Garlic | Extra butter 2

## Main Dishes

The Ox prime-cuts burger, Ogle Shield, fries 15

Potato gnocchi, asparagus, broad beans, goats curd (v) 15

Cornish Cod, celeriac, braised fennel, samphire, chicken reduction 18

Pressed Lamb shoulder, baby carrot, turnip, shallot 18

### Sides

Gem, Caesar dressing, parmesan, bread crumbs 4

Triple cooked chips 3.50 Leeks & greens 4 Mac 'n' cheese 5

Charcoal roasted mushrooms, persillade 4

Pak Choi, Hoisin 4 Purple sprouting broccoli, bagna cauda 5

A discretionary 12.5% service charge will be added to tables of 6 or more

Please advise your server of any allergies or dietary requirements