



Lunch

Served 12pm - 2:30pm

6oz D-cut rump & fries, with peppercorn sauce or a choice of butter
& a glass of house wine 14

Set Lunch

2 courses 14 | 3 courses 17

Starters

Ginger cured Mackerel, wild garlic
pesto, crushed peas, toast

Mushrooms, persillade, toast

Farmhouse pork &
pistachio terrine,
chutney, pickles, toast

Mains

Pressed Lamb shoulder,
baby carrot, turnip, shallot

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

Cornish Cod, braised fennel &
samphire

Dessert

Coconut rice pudding,
tropical sorbet, mango

Almond ice cream

Quickes cheddar,
chutney, crackers

A La Carte Lunch

Small Plates

Hickory-smoked sticky ribs, chopped salad 7

Charcoal roasted carrots, yoghurt, honey,
dukkah (v) 6.50

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

Beetroot hummus, goats curd, smoked
olive oil, toast (v) 6.50

Bites

Artisan bread & butter 2.50

Marinated olives 3.95

Charcuterie 15

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

Mains

Ox steak sandwich, fries 14

The Ox prime cuts burger, Ogle Shield, fries 15

Steaks

All served with triple cooked chips & a choice of sauce

12.5oz Sirloin (350g) 31

10.5 Rib-eye (350g) 29

6oz Fillet (170g) 29

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

Sauces

Green peppercorn | Chimichurri | Extra sauce 3

Butters

Garlic | Anchovy | Extra butter 2

Sides

Gem, Caesar dressing, parmesan, bread crumbs 4

Leeks & greens 3.50 Mac 'n' cheese 5 Pak Choi, Hoisin 4

Charcoal roasted mushrooms, persillade 4

12.5% service charge will be added to the final bill of tables of 6 or more
Please advise your server of any allergies or dietary requirements