



Set Lunch

2 courses 14 | 3 courses 17

Starters

Cod ceviche, avocado,
burnt green pepper

Mushrooms, persillade, toast

Farmhouse pork &
pistachio terrine,
chutney, pickles, toast

Mains

Hickory-smoked ribs & fries

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

Skate Wing & caper butter

Dessert

Passion fruit cheesecake,
mango, mint

Strawberry Eton mess
ice cream

Quikes cheddar,
chutney, crackers

A La Carte Lunch

Small Plates

Hickory-smoked sticky ribs, chopped salad 7

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

Buffalo mozzarella, tomato, basil pesto 6.50

Smoked romesco, tahini, lemon, yogurt 6.50

Bites

Artisan bread & butter 2.50

Marinated olives 3.95

Charcuterie

The Ox cured meat board - ham hock, Coppa,
pork rillettes, pork & pistachio
terrines, pickles, chutney, chilli mustard (serves 2) 15

Lunch Deal

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

Mains

Ox steak sandwich, fries 14

The Ox prime cuts burger, Ogle Shield, fries 15

Steak

We always aim to keep costs down whilst still serving the best quality ingredients we can
So in line with increasing prices, we've structured our menu to allow you to personalise your Ox experience

10.5 oz Rib-eye (300g) 26

12oz Sirloin (350g) 27

6oz Fillet (170g) 26

8oz Bavette d'aloiau (225g USDA prime) 27

Sauces + 3

Green peppercorn | Chimichurri

Butter + 2

Anchovy | Garlic

Sides

House salad 3

Triple cooked chips 3.50

Fries 3

Leeks & greens 4

Mac 'n' cheese 5

Charcoal roasted mushrooms, persillade 4

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

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