



Set Lunch

2 courses 14 | 3 courses 17

Starters

Cod ceviche, avocado,
burnt green pepper

Mushrooms, persillade, toast (v)

Farmhouse pork &
pistachio terrine,
chutney, pickles, toast

Mains

Hickory-smoked ribs & fries

Charcoal roasted mushrooms, asotto,
girolles, kale & tarra (v)

Skate Wing & caper butter

Dessert

Dark chocolate cremeux,
raspberry

Strawberry Eton mess
ice cream

Quikes cheddar,
chutney, crackers

A La Carte Lunch

Small Plates

Hickory-smoked sticky ribs, chopped salad 14

Crispy pig's head, pickled cauliflower,
radish & gruyere 14

Tallegio, butter roasted shallots 6.50

Smoked romanesco, tahini, lentils, yoghurt
& dukkah (v) 6.50

Bites

Artisan bread & butter 3.50

Marinated olives 3.95

Charcuterie

The Ox cured meat board - ham, prosciutto, Coppa,
pork rillettes, pork & pistachio terrine

with pickles, chutney, chilli mustard (serves 2) 15

Lunch Deal

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

Mains

Ox steak sandwich, fries 14

The Ox prime cut burger, Ogie 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

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

(Serves 2)

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