

Aperitif
Lyme Bay Brut NV 8



Bites
Artisan Bread & butter 3
Marinated Olives 4

Lunch Menu

Lunch Deal

6oz D cut Rump & fries, sauce & glass of house wine 15

Set Lunch	2 courses 11.5	3 courses 15
Starters		
Smoked mackerel pate, horseradish, toast Roasted cauliflower, lemon yoghurt, dukkah (v) Pork & pistachio terrine, sourdough toast, pickles		
Mains		
Ox cottage pie, greens & peas Skate wing, caper & lemon butter, winter greens Chargrilled roasted mushroom risotto, poached egg, pangritata (v)		
Desserts		
Pineapple carpaccio, white chocolate mousse White Russian Ice cream Bath Blue, sourdough crackers		

A La Carte

Starters

Hickory smoked sticky ribs, chopped salad 7.5
Smoked mackerel pate, horseradish, sourdough toast 6.5
Farmhouse pork & pistachio terrine, pickles, sourdough toast 7
Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5
Roast bone marrow, parmesan, caramelised onions, sourdough toast 7
The Ox cured meat board - Cotswold salami, lomo, pork & pistachio terrine, pork rillettes, pickles, chutney, chilli
mustard (serves 2) 15

Burger

The Ox prime cuts burger, cheddar, fries 15
Extras Grilled field mushroom 2 Bacon 2

Mac 'n' cheese

Classic (v) 9.5 | Ox cheek 12.5

Steak

Our steaks are supplied by local butcher Nigel Buxton from Winterbourne, dry aged for at least 35 days & cooked on
our charcoal fired Jospier oven to seal in the flavour

6oz D cut Rump (170g) 12.5
10.5oz Rib-Eye (300g) 26
12oz Sirloin (350g) 31
6oz Fillet (170g) 26
8oz Bavette d'aloiau (225g USDA prime) 27

To Share

300z T-Bone (850g) 72
300z Bone in Rib (850g) 70
Served with triple cooked chips, sauce, leeks & greens

Sauces Green peppercorn | Béarnaise | Chimichurri 3 **Butter** Garlic | Anchovy 2

Sides

Triple cooked chips 4 | Skin on fries 3.5 | Mac'n 'cheese 5 | Leeks & greens 4 | Deep fried sprouts, Thai dressing
4.5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade

A discretionary 10% service charge will be added to your final bill. Please advise your server of any allergies or dietary requirements