

**Aperitif**  
Lyme Bay Brut NV 8



**Bites**  
Artisan Bread & butter 4  
Marinated Olives 4

## Lunch Menu

### Lunch Deal

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

<b>Set Lunch</b>	<b>2 courses 11.5</b>	<b>3 courses 15</b>
<b>Starters</b>		
Smoked mackerel pate, horseradish, toast   Roasted cauliflower, lemon yoghurt, dukkah (v)   Pork & pistachio terrine, sourdough toast, pickles		
<b>Mains</b>		
Ox cottage pie, greens & peas   Skate wing, caper & lemon butter   Chargrilled roasted mushroom risotto, poached egg, pangritata (v)		
<b>Desserts</b>		
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 Jospo 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 | 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