

**Aperitif**  
Bloody Mary 6.5  
Virgin Mary 3.95



**Bites**  
Artisan Bread & butter 3  
Marinated Olives 4

## Sunday Lunch Menu

### 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

### Ox Roasts

served with roast potatoes, butter crushed root vegetables, braised red cabbage, house gravy

Buxton's dry aged beef rump, yorkshire pudding, horseradish 18 (served medium rare)

Leg of Somerset lamb, yorkshire pudding, mint sauce 18

**Extras** Yorkshire pudding 2 | Cauliflower cheese 5 | Deep-fried sprouts, Thai dressing 4.5

Little Ox Kids Roast 7.5 (12 & under)

### Mains

Ox aged beef cottage pie, greens & peas 13  
Pan fried skate wing, brown shrimp butter 18.5  
Smoked mushroom risotto, cavalo nero, poached egg (v) 14.5

### 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'ailoyau (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