**Dinner Menu**

**Early Evening Deal** available 5pm - 7pm, Monday - Friday
6oz D Rump, fries, sauce & glass of house wine 15

**Starters**
- Hickory smoked sticky ribs, chopped salad 7.5
- Smoked mackerel pate, horseradish, sourdough toast 6.5
- Farmhouse pork & pistachio terrine, tomato chutney 7
- Roasted cauliflower, lemon yoghurt, dukkah (v) 6.5
- Charcoal roasted mushrooms, persillade on toast (v) 6.5
- Chargrilled squid, chermoula dressing 11
- 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

**Main Dishes**
- Glazed pork cheeks, potato gratin, braised peas, bacon & lettuce 18.5
- Pan fried skate wing, brown shrimp butter 18.5
- Stuffed Andalusian pepper, black beans, avocado, tortilla crumb (v) 14.5
- The Ox prime cuts burger, cheddar, fries 15

**Extras**
- Grilled field mushroom 2
- Bacon 2

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

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>6oz D Rump</td>
<td>12.5</td>
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<tr>
<td>10.5oz Rib-Eye</td>
<td>26</td>
</tr>
<tr>
<td>12oz Sirloin</td>
<td>31</td>
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<tr>
<td>6oz Fillet</td>
<td>26</td>
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<tr>
<td>8oz Bavette d’aloyau</td>
<td>27</td>
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**To Share**
- 30oz T-Bone (850g) 72
- 30oz 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 | Gado Gado 5 | Gem, Caesar dressing, parmesan, breadcrumbs 4.5 | Charcoal roasted mushrooms, persillade 4

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