

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

| 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 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 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