

MENU THE OX



@THE OX RESTAURANT

0117 922 1001

ve - vegan v - vegetarian n - contains nuts

A 12.5% discretionary service charge will be added to all bills

BITES

Sourdough Bread & Butter	4.5
House Marinated Olives	5.5
Leek & Smoked Cheese Croqueta	6.5
Anchovy Toast, Cream cheese & ratatouille	6

EARLY BIRD

Mon-Thurs 12:00-14:30 & 17:00-19:00
Fri & Sat 12:00-19:00

6oz Rump (170g), Fries & Sauce or Butter	24
With a glass of house wine or soft drink.	

OX CURED MEAT BOARD 22

Pork and pistachio terrine, sliced charcuterie: Caña de lomo, iberico ham (subject to change) chicken liver parfait, pickles, chutney & chilli mustard, artisan bread and butter (n) (serves 2)

MAINS

Roasted Rump of Devon Lamb	27
Deep fried pomme anna, petit poi ala francaise, lamb sauce	
Asparagus Gnocchi	21
Somerset Asparagus, wild garlic pesto (ve)	
Charcoal Roasted Cornish Mackerel	21
Escalivada of roasted peppers, shallots and aubergine, sherry dressing, Ajoblanco	
Dry Cured Steak House Burger (served pink)	18
American cheese, bacon, pickles, burger sauce, served with fries	

STEAKS

Dry cured in Himalayan salt chamber by Buxton Butchers

6oz D Cut Rump	18
6oz Fillet	33
9oz Ribeye	36
9oz Sirloin	35

Sauces	4.5
Green peppercorn, bearnaise, chimichurri	

Butters	3.5
Smoked bone marrow, garlic, blue cheese, butter	

SHARERS FOR TWO 110

Served with triple cooked chips, leeks & greens and sauce

28oz Bone in Rib
28oz T-bone

SET MENU FOR 2 130

The Ox Cured Meat Board

Bone In Rib OR T-bone

Served with triple cooked chips, leeks & greens, a choice of sauce / butter

Dessert of your choice or cheeseboard

SIDES

Triple cooked chips	6.5
Fries	6
Charcoal roasted mushrooms Persillade	6.5
House Caesar Gem, parmesan, breadcrumbs	6.5
Mac n cheese	7
Leeks & Greens	7
Jersey Royals, Grain mustard dressing	7

v / vegetarian / ve - vegan / n - contains nuts / contains dairy
Please advise your server of any allergies or dietary requirements
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