

**Aperitif**  
Gobillard 'Tradition' Brut NV 9



**Bites**  
Artisan bread  
+ butter 4 + n'duja 5  
Marinated olives 4

## Lunch Menu

### Lunch Deal

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

**Set Lunch**                      2 courses 15                      3 courses 18

#### Starters

Mackerel rillettes, sourdough toast | Charcoal roasted mushrooms, persillade on toast (v) | Pork & pistachio terrine, sourdough toast, pickles

#### Mains

Hickory smoked pork ribs, chopped salad, fries | Salmon & smoked haddock fishcake, poached egg, greens, tartare sauce | Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yoghurt (v)

#### Desserts

Warm ginger parkin, apple, blackberry & clotted cream ice cream | Malted milk chocolate & honeycomb ice cream | Blue cheese, sourdough crackers

### Starters

Hickory smoked sticky ribs, chopped salad 7.5

Charcoal roasted mushrooms, persillade on toast (v) 6.5

Farmhouse pork & pistachio terrine, pickles, sourdough toast 7

Warm salad of winter brassicas, crisp soft boiled hens egg, truffled cream dressing & toasted seeds 7.5

Scottish scallops, crisp boneless chicken wings, carrot purée, roasting juices 12.5

**The Ox cured meat board** - Cotswold salami, coppa, pork & pistachio terrine, rabbit rillettes, pickles, chutney, chilli mustard (serves 2) 15

### Burger

The Ox double cheese burger, pickle, fries 15

Add mushroom +2 Add 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

6oz D cut Rump (170g) 13

10.5oz Rib-Eye (300g) 26

12oz Sirloin (350g) 31

6oz Fillet (170g) 26

8oz Bavette d'aloyau (225g USDA prime) 27

#### To Share

30oz T-Bone (850g) 72

30oz Bone in Rib (850g) 70

Served with triple cooked chips, sauce, leeks & greens

**Sauces** Green peppercorn | Chimichurri 3

**Butter** Garlic | Blue cheese 2

### Sides

Triple cooked chips 4.5 | Skin on fries 4 | Mac 'n' cheese 5.5 | Leeks & greens 4.5 | Fried Sprouts, nam pla 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 of any allergies or dietary requirements