

THE OX SUNDAY



@THEOXRESTAURANT

0117 922 1001

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

STARTERS

Hickory Smoked Sticky Ribs <i>Chopped salad</i>	7.5
Roast Bone Marrow <i>Caramelised onion, parmesan, sourdough toast</i>	7
Datterini & Marinda Tomato Salad <i>Cannellini beans, pistou dressing (ve)</i>	7.5
Charcoal Roasted Wild Atlantic King Prawns <i>Yuzu EVO</i>	12
Pork & Pistachio Terrine <i>House pickles, sourdough toast</i>	7
Roast English Asparagus <i>Duck egg & herb mayonnaise, parmesan</i>	8

OX CURED MEAT BOARD 15

Cotswold salami, coppa, pork & pistachio terrine, nduja, pickles, chutney, chilli mustard

SIDES

Triple cooked chips	5
Skin on fries	4
Leeks and greens	5
Charcoal roasted mushrooms, persillade	5
Gem, Caesar dressing, parmesan, breadcrumbs	5
Mac n cheese	6
Artisan bread & butter	5
Olives	4

OX ROASTS

All served with roast potatoes, roast carrots, braised red cabbage, leeks & greens, Yorkshire pudding, cauliflower cheese.

Buxton's Dry Aged Beef Rump <i>Horseradish</i>	18	Slow Roasted Porchetta <i>Apple sauce</i>	16.5
Little Ox Kids Roast <i>12 & under</i>	7.5	Butternut Squash Nut Roast <i>Vegetarian gravy</i>	14

STEAKS

*Dry aged by Buxton Butchers of Winterborne
Served with triple cooked chips, leeks & greens and sauce*

6oz D Cut Rump	14
6oz Fillet	28
10oz Ribeye	28
10oz Sirloin	30

30oz Bone in Rib	70
30 oz T-bone	70

Sauces <i>Green peppercorn, Chimichurri</i>	3
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Butters <i>Garlic, Blue cheese</i>	2
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SHARING ROASTS

All served with roast potatoes, roast carrots, braised red cabbage, leeks & greens, Yorkshire pudding, cauliflower cheese.

Charcoal Roasted 10oz Beef Sirloin & Porchetta
Roast bone marrow with onions & parmesan
 45

30oz T-Bone/Bone in Rib of Beef,
Horseradish
 70

DESSERTS

Vanilla Pannacotta, 7.5
Yorkshire rhubarb, Somerset strawberries, shortbread

Dark Chocolate Mousse 7.5
Crème fraîche sorbet, poached cherries

Home made Ices (for 2 scoops) 6
Eton mess, Milk chocolate and honeycomb, burnt white chocolate salt caramel & pecan, Tropical sorbet, Raspberry sorbet

CHEESE

Served individually with house pickles, biscuits chutney. Ask your server for information on our current cheese selection.

Soft 5.5
Blue 5.5
Cheddar 5

Cheese Board for Two 15
Tunworth, Bath Blue & Montgomery Cheddar served with house pickles, biscuits & homemade chutney

COFFEE

Espresso / Americano 2

Double Espresso / Latte / Hot Chocolate 4

Range Of Teas 2
English Breakfast, Green, Peppermint, Cammomile, Fruit

COCKTAILS

Classic Martini 9
Psychopomp Gin / Absolut vodka, Dry vermouth, twist of lemon/olive

Negroni 9
Beefeater Gin, Campari, Sweet Vermouth

Daiquiri 9
Havana 3yr rum, Appleton Signature rum, fresh lime, sugar

Old Fashioned 9
Buffalo Trace Bourbon / Appleton Signature, demerara sugar & Angostura bitters

Ox Conference 10
Jamesons, Hennessy VS, Del Vida Maguey Mezcal, Somerset Cider Brandy 5yr, demerara sugar, walnut bitters



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