

THE OX SUNDAY



@THEOXRESTAURANT

0117 922 1001

ve - vegan v - vegetarian n - contains nuts

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

SMALL PLATES

Hickory Smoked Sticky Ribs <i>House slaw</i>	8.5
Roast Bone Marrow <i>Caramelised onion, parmesan, sourdough toast</i>	8.5
Pan Seared Scallops <i>charred baby leeks & crumb, pea purée & black truffle vinaigrette</i>	15
Pork & Pistachio Terrine <i>House pickles, grilled sourdough (n)</i>	8.5
Soy Glazed King Oyster Mushrooms <i>Sweetcorn purée, furikake, wasabi & pickled shallots</i>	9
Duck Hearts And Devils On Horseback <i>Apple sauce</i>	9
Pan-fried Lamb Sweetbreads <i>Asparagus, petit pois, pancetta crisp, burnt shallots & lamb jus</i>	9.5

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>	19
Slow Roasted Porchetta <i>Apple sauce</i>	18
Butternut Squash Flat Roast <i>Vegetarian gravy</i>	15
Little Ox Kids Roast <i>12 & under</i>	8

STEAKS

Dry aged by Buxton Butchers of Winterborne

6oz D Cut Rump	16
6oz Fillet	30
10oz Ribeye	34
10oz Sirloin	34

OX CURED MEAT BOARD 16

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

SIDES

Artisan bread & butter	5
Olives	4
Triple cooked chips	5.5
Skin on fries	4.5
Crushed buttered bread	6
Charcoal roasted mushrooms <i>Persillade</i>	5
Gem salad <i>Caesar dressing, parmesan, breadcrumbs</i>	5
Mac n cheese	6.5
Leeks & Greens	5.5
Purple Sprouting Broccoli	5.5

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
60

30oz T-Bone/Bone in Rib of Beef,
Horseradish
87

Served with triple cooked chips, leeks & greens and sauce

30oz Bone in Rib	85
30oz T-bone	85
Sauces <i>Green peppercorn, Chimichurri</i>	4
Butters <i>Garlic, Blue cheese</i>	3