

# 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

AVAILABLE FROM 12PM TO 5PM

## SMALL PLATES

|   |     |
|---|-----|
| Hickory Smoked Sticky Ribs<br><i>House slaw</i>   | 8.5 |
| Roast Bone Marrow<br><i>Caramelised onion, parmesan, sourdough toast</i>                                  | 8.5 |
| Pan Seared Scallops<br><i>charred baby leeks &amp; crumb, pea purée &amp; black truffle vinaigrette</i>   | 15  |
| Pork & Pistachio Terrine<br><i>House pickles, grilled sourdough (n)</i>                                   | 8.5 |
| Soy Glazed King Oyster Mushrooms<br><i>Sweetcorn purée, furikake, wasabi &amp; pickled shallots</i>       | 9   |
| Duck Hearts And Devils On Horseback<br><i>Apple sauce</i>   | 9   |
| Pan-fried Lamb Sweetbreads<br><i>Asparagus, petit pois, pancetta crisp, burnt shallots &amp; 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<br><i>Horseradish</i>     | 19 |
| Slow Roasted Porchetta<br><i>Apple sauce</i>          | 18 |
| Butternut Squash Nut Roast<br><i>Vegetarian gravy</i> | 15 |
| Little Ox Kids Roast<br><i>12 &amp; 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 Jersey royals                          | 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<br><i>Green peppercorn, Chimichurri</i> | 4  |
| Butters<br><i>Garlic, Blue cheese</i>          | 3  |

# MENU THE OX



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## SMALL PLATES

|   |     |
|---|-----|
| Hickory Smoked Sticky Ribs<br><i>House slaw</i>   | 8.5 |
| Roast Bone Marrow<br><i>Caramelised onion, parmesan, sourdough toast</i>                            | 8.5 |
| Pan Seared Scallops<br><i>Petit pois à la française</i>   | 15  |
| Pork & Pistachio Terrine<br><i>House pickles, grilled sourdough (n)</i>                             | 8.5 |
| Soy Glazed King Oyster Mushrooms<br><i>Sweetcorn purée, furikake, wasabi &amp; pickled shallots</i> | 9   |
| Smoked Ricotta Stuffed Courgette Flower<br><i>Romesco sauce</i>                                     | 10  |

## 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<br><i>With a glass of house wine or soft drink.</i> | 19 |
|--|----|

|                        |     |
|------------------------|-----|
| Artisan Bread & butter | 5   |
| Olives                 | 4.5 |

## MAINS

|   |    |
|---|----|
| Pan Roasted Plaice<br><i>Caper and brown shrimp sauce</i>   | 20 |
| Roast Lamb Rack<br><i>Glazed lamb tongue and pistachio gremolata</i>  | 23 |
| Charred Hispi Cabbage<br><i>Romesco sauce, Israeli cous cous salad with tomato, olive &amp; basil (v)</i>     | 16 |
| The Ox Steak House Burger<br><i>6oz beef burger, cheese, bacon, lettuce, house sauce, pickles &amp; fries</i> | 17 |
| Beyond Meat Vegan Burger<br><i>Lettuce, pickles, house sauce, vegan cheese &amp; fries (ve)</i>               | 16 |

## OX CURED MEAT BOARD

|   |    |
|---|----|
| <i>Cotswold salami, Cecina, pork &amp; pistachio terrine, rabbit rillettes, pickles, chutney &amp; chilli mustard (n)</i> | 18 |
|---|----|

## STEAKS

*Dry aged by Buxton Butchers of Winterborne*

|   |    |
|---|----|
| 6oz D Cut Rump  | 16 |
| 6oz Fillet  | 30 |
| 10oz Ribeye   | 34 |
| 10oz Sirloin  | 34 |
| Sauces<br><i>Green peppercorn, Béarnaise, salsa verde</i> | 4  |
| Butters<br><i>Garlic, Blue cheese,</i>                    | 3  |

## SHARERS

*Served with triple cooked chips, leeks & greens and sauce*

|                  |    |
|------------------|----|
| 30oz Bone in Rib | 87 |
| 30oz T-bone      | 87 |

## SET MENU FOR 2

55 per person - Sharing menu

### The Ox Cured Meat Board

*Cotswold salami, Cecina, pork & pistachio terrine, rabbit rillettes, pickles, chutney & chilli mustard (n)*

### Bone In Rib or T-bone

*Triple cooked chips, leeks & greens, choice of sauce*

### Ice Cream Sharing Board

## SIDES

|   |     |
|---|-----|
| Triple cooked chips                                     | 5.5 |
| Skin on fries   | 4.5 |
| Confit Ratte potatoes                                   | 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 |
| Tenderstem Broccoli                                     | 5.5 |
| <i>Garlic, chilli, lemon &amp; smoked almonds</i>       |     |