

THE OX SUNDAY

Served from midday until 5pm



@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	:
Grilled Scallops In The Shell <i>With garlic butter</i>	14	:
Pork & Pistachio Terrine <i>House pickles, grilled sourdough (n)</i>	8.5	:
Tandoori Roasted Cauliflower <i>Grilled avocado, coriander chutney, vegan raita (ve)</i>	8.5	:

OX CURED MEAT BOARD 18

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

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 <i>Garlic, chilli, lemon & smoked almonds</i>	5.5

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>	22
Slow Roasted Porchetta <i>Apple sauce</i>	20
Butternut Squash Nut Roast <i>Vegetarian gravy</i>	16
Little Ox Kids Roast <i>12 & under</i>	8

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

STEAKS

Dry aged by Buxton Butchers of Winterborne

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

Our 30oz steaks are served with triple cooked chips, leeks & greens and sauce.

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

Sauces <i>Green peppercorn, Wild garlic salsa verde, Bearnaise</i>	4
Butters <i>Garlic, Blue cheese</i>	3