

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	9.5
House slaw	
Roast Bone Marrow	9
Caramelised onion, parmesan, sourdough toast	
Grilled Scallops In The Shell	15
With black pudding butter, kimchi butter or garlic butter	
Pork & Pistachio Terrine	9
House pickles, grilled sourdough (n)	
Pan-fried Chicken Livers On Toast	9.5
Rabbit rillettes, apricot purée, crispy chicken skin & jus	
Korean Fried Mushrooms	9
White kimchi	

OX CURED MEAT BOARD 20

Pork and pistachio terrine, sliced charcuterie: Caña de lomo, iberico ham (subject to change) rabbit rillettes, pickles, chutney & chilli mustard, artisan bread and butter (n) (serves 2)

SIDES

Triple cooked chips	6
Skin on fries	4.5
Cauliflower Cheese	3
Charcoal roasted mushrooms Persillade	5.5
House Caesar Gem, parmesan, breadcrumbs	6
Mac n cheese	6.5
Leeks & Greens	6
Tenderstem Broccoli	6.5
Garlic, chilli, lemon & smoked almonds	

OX ROASTS

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

Buxton's Dry Aged Beef Rump	22
Horseradish	
Slow Roasted Porchetta	20
Apple sauce	
Butternut Squash Nut Roast	16
Vegetarian gravy	
Little Ox Kids Roast	8
12 & under	

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
67
30oz T-Bone/Bone in Rib of Beef,
Horseradish
95

STEAKS Dry aged by Buxton Butchers of Winterborne

6oz D Cut Rump	16
6oz Fillet	32
10oz Ribeye	34
10oz Sirloin	34

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

30oz Bone in Rib	95
30oz T-bone	100
Sauces	
Green peppercorn, chimichurri, béarnaise	4.5
Bone marrow jus	5.5
Butters	3.5
Garlic, Blue cheese	