

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>	11
Roast Bone Marrow <i>Caramelised onion, parmesan, sourdough toast</i>	11
Grilled Scallops In The Shell <i>With garlic butter</i>	15
Ox Heart On Toast <i>Roast Ox heart, parsley & onion salad, watercress mayonnaise, sourdough toast</i>	9.5
Pork & Pistachio Terrine <i>House pickles, grilled sourdough (n)</i>	11
Korean Fried Mushrooms <i>White kimchi (ve)</i>	10

OX ROASTS

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

Buxton's Dry Aged Beef Rump <i>Horseradish</i>	24
Slow Roasted Porchetta <i>Apple sauce</i>	22
Butternut Squash Nut Roast <i>Vegetarian gravy</i>	18
Little Ox Kids Roast <i>12 & under</i>	8

STEAKS Dry aged by Buxton Butchers of Winterborne

6oz D Cut Rump	17
6oz Fillet	32
10oz Ribeye	34
10oz Sirloin	34

OX CURED MEAT BOARD 22

Cotswold salami, Cecina, pork & pistachio terrine, rabbit rillettes, pickles, chutney & chilli mustard, artisan bread and butter (n)

SIDES

Triple cooked chips	6
Fries	5
Charcoal roasted mushrooms <i>Persillade</i>	6
House Caesar <i>Gem, parmesan, breadcrumbs</i>	6.5
Cauliflower Cheese	3
Mac n cheese	7.5
Leeks & Greens	6.5
Somerset new potatoes	7
Pan roasted broccoli <i>Almond, chilli</i>	7
Tomato Salad <i>Cabernet Sauvignon vinaigrette</i>	7

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
105

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

30oz Bone in Rib	105
30oz T-bone	110
Sauces <i>Green peppercorn, béarnaise, salsa verde</i>	4.5
Butters <i>Garlic, blue cheese</i>	3.5