

THE OX 2025

Christmas MENU



ve - vegan v - vegetarian n - contains nuts
A 12.5% discretionary service charge will be added to all bills

LUNCH THREE COURSE MENU £55
DINNER THREE COURSE MENU £65

Starter

Seafood Cocktail

Cornish crab, poached Spanish prawns, Marie rose sauce, avocado, crisp shallot rings, melba toast

Mushroom Parfait

Red onion marmalade, toasted sourdough (ve) ^

Game Terrine

Pickles, chutney, toasted sourdough

Mains

Served with garlic dressed leeks & greens

Crisp Belly of Pork

Black pudding croquette, carrot puree, Medjool date jus

Roasted North Sea Cod

Chive beurre blanc, pommes darphin, garlic and lemon zest spinach

Charcoal Roasted Delica Pumpkin

Chana dahl, dukka, fried onions, oven dried tomatoes, coriander (ve) (n)

Dry Aged Ribeye Steak

(+10 lunch supplement)

Triple cooked chips, truffle roasting juices

Dessert

Warm Pistachio Financier

Crème fraiche sorbet, raspberries (n)

Choux au Craquelin

Choux bun with caramelised apple, clotted cream ice cream, candied walnuts, caramel sauce (n)

Warm Coconut Rice Pudding

Mango and passionfruit sorbet (ve)

Cheese Board

Baron Bigod Soft, Godminster Vintage, Colston Basset Stilton, sourdough crackers, pickles, chutney

Please advise of any dietary requirements at time of booking
Menus is subject to change depending on market availability