

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

BITES

Sourdough Bread & Butter	4.5
House Marinated Olives	5.5
Cornish Crab Croquettes, Aioli	6.5
Salt Cod Brandade On Toast	6.5
Black olive crumb, gremolata	

SMALL PLATES

Steak Tartare	14
Roasted bone marrow, pomme soufflé, sourdough toast	
Brochette of Duck Hearts & Devils On Horseback	9
Burnt apple ketchup	
Grilled Scallops In The Half Shell w/ garlic butter	15
Pork & Pistachio Terrine (n)	9.5
Chutney, pickles, sourdough toast	
Seafood Cocktail	12
Cornish crab, poached Spanish prawns, avocado, green apple, marie rose sauce, crisp shallot rings	
Winter Salad (n)	9
Radicchio, green beans, conference pear, Colston Basset stilton, candied walnuts, maple mustard dressing	

OX ROASTS

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

Buxton's Dry Aged Beef Rump	25
Horseradish	
Slow Roasted Porchetta	23
Apple sauce	
Butternut Squash Nut Roast	18
Vegetarian gravy	
Little Ox Kids Roast	12
12 & under	

STEAKS

Dry aged by Buxton Butchers of Winterborne

6oz D Cut Rump	18
6oz Fillet	33
9oz Ribeye	36
9oz Sirloin	35

OX CURED MEAT BOARD 22

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

SIDES

Triple cooked chips	6.5
Fries	6
Charcoal roasted mushrooms Persillade	6.5
House Caesar, Gem, parmesan, breadcrumbs	6.5
Mac n cheese	7
Leeks & Greens	7
Fried Sprouts, With Prik Nam Pla	6.5
Green Beans, Shallots, garlic, chilli	6.5

SHARING ROASTS

For Two People

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

28oz T-Bone/Bone in Rib of Beef,
Horseradish
110

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

28oz Bone in Rib	110
28oz T-bone	110

Sauces	4.5
Green peppercorn, béarnaise, chimichurri	
Butters	3.5
Truffle butter, garlic butter, blue cheese butter	