

# 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, | 6.5 |
| Sobrasado Croquettes     | 6.5 |

## SMALL PLATES

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| Steak Tartare                                                                                            | 14  |
| Roasted bone marrow, pomme soufflé, sourdough toast                                                      |     |
| Mushroom Parfait                                                                                         | 8.5 |
| Red onion marmalade, toasted sourdough (ve)                                                              |     |
| Grilled Scallops In The Half Shell w/ garlic butter                                                      | 15  |
| Game 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

Game 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                      | 6.5 |
| 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

|                  |         |
|------------------|---------|
|                  | For two |
| 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 |     |