

THE OX 2026

# 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 £50

DINNER THREE COURSE MENU £60

*A Welcome Glass Of Fizz On Arrival*

## Starter

**Duck Liver Parfait**  
*Madeira jelly, toasted sourdough*

**Cornish Crab Toast,**  
*Grapefruit chilli gel, crispy seaweed*

**Kimchi Pancake**  
*Fire roasted celeriac puree, charred spout salad with mint, coriander, peanuts (n)(ve)*

**Seared Scallops** (£5 lunch supplement)  
*Pumpkin, chicken crisp, chicken roasting juices*

## Main

*Served with garlic dressed leeks & greens*

**Charcoal Roasted Dry Aged Loch Duart Salmon**  
*Salmon and smoked haddock fishcake, warm tartare sauce*

**Roasted Duck Breast**  
*Seared confit duck ballotine, pomme dauphine, blackberry, beetroot, duck sauce*

**9oz Dry Aged Sirloin** (£5 lunch supplement)  
*House cut chips, bourguignon sauce*

**Wild Mushroom Gnocchi**  
*Mushroom crème, pistachio rocket pesto, crispy enoki (n)(ve)*

## Dessert

**Sticky Ginger Pudding**  
*Toffee sauce, Banana ice cream*

**Warm Craquellin Choux Bun**  
*Pistachio ice cream, chocolate sauce, poached williams pear (n)*

**White Chocolate Mousse**  
*Passionfruit curd, coconut sorbet, tropical fruit, almond tuile (n)*

**British Cheese Board**  
*Chutney, crackers house pickles*

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