

MENU THE OX



@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	5
House Marinated Olives	5.5
Leek & Gruyere Croquette burnt leek aioli, crispy leeks	6.5
Crispy Aubergine (ve)	5.5
Sweet soy, Sichuan chilli oil, black vinegar & sesame	

SMALL PLATES

Steak Tartare	14
Roasted bone marrow, sourdough toast	
Tempura Fried Courgette Flower (v)	10
Filled with ricotta, romesco	
Grilled Scallops In The Half Shell w/ garlic butter	15
Pork & Pistachio Terrine (n)	9.5
Chutney, pickles, sourdough toast	
Deluxe Prawn Toast (2 pieces)	15.5
Sesame prawn toast, English peach salsa, charcoal roasted glazed spanish king prawns, jalapeno & lime gel	
Chargrilled Lamb Kebabs	10.5
Green harissa, aioli, pickled onions	

STEAKS

Dry cured in Himalayan salt chamber by Buxton Butchers

6oz D Cut Rump	18
6oz Fillet	33
9oz Ribeye	38
9oz Sirloin	36
Sauces	4.5
Green peppercorn, bearnaise, chimichurri	
Butters	3.5
Garlic butter, blue cheese butter	

SHARERS FOR TWO 110

Served with triple cooked chips, leeks & greens and sauce

28oz Bone in Rib
28oz T-bone

EARLY BIRD Mon-Thurs 5-7pm Friday: 12-6pm & Saturday 12-6pm

6oz Rump (170g), Fries & Sauce or Butter 25
With a glass of house wine or soft drink.

OX CURED MEAT BOARD 22

Salt Pig curing Spiced Pork Loin, Garlic & Pepper Salami, Pork & Pistachio Terrine, Rabbit Rillettes, pickles, chutney & chilli mustard, artisan bread and butter (n) (serves 2)

MAINS

Citrus Brined BBQ Poussin	29
Hot sauce emulsion, pomme dauphine, chicken roasting juices, dressed leaves	
Tandoori Cauliflower	18
Grilled avocado, peanut & coriander chutney, hung yoghurt, new potatoes (v)	
Fillet of Cornish Brill	29
Crisp potato pave, warm tartare sauce, dill & chive oil	
The Ox's Premium Dry Aged Burger (served pink)	27
8oz dry aged sirloin & brisket burger, homemade American cheese, dill pickles, house burger sauce with fries	

SET MENU FOR 2 140

The Ox Cured Meat Board

Bone In Rib OR T-bone

Served with triple cooked chips, leeks & greens, a choice of sauce / butter

Choice of Ice Cream Board or Cheeseboard

SIDES

Triple cooked chips	6.5
Fries	6
Isle of Wight Tomato Salad, Salmorejo, sourdough croutons	7
House Caesar, Gem, parmesan, breadcrumbs	6.5
Mac n cheese	7
Leeks & Greens	7
Charcoal Roasted Broccoli, tahini dressing, lemon, garlic & anchovies	7.5

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Please advise your server of any allergies or dietary requirements
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