

THE OX BUTCHER'S NIGHT

Our beef comes from our own Kedzlie Farm in the Scottish Borders, where Charolais, Limousin and native Luing cattle are raised on natural pasture and grains. Carefully dry-aged for exceptional tenderness and rich, nutty flavour — a true farm-to-fork experience from our fields to your plate.

SNACKS

Nocellera Olives – *rosemary, lemon & garlic* - 4 (VG)
Homemade Focaccia– *harissa & green olive butter* - 6 (V)
The OX Sausage Roll– *with caramelised onions, caraway seeds & tarragon mayo* - 8.5

STARTERS

Beef Fillet Tartar – *with tallow toast*– 13 (GF)
The OX Chicken Caesar Salad – *gem lettuce, pancetta, pecorino & white anchovy* - 11
Chargrilled King Prawns – *chilli, lime & garlic* - 12.5
Salt & Pepper Squid– *sweet chilli, spring onion & sesame* – 10
Smoked Haddock & Salmon Fishcake – *tartare sauce, watercress & dill oil* - 11

MAINS

OX Smash Burger – *aged beef patty, white onion, frenchies mustard, gherkin, american cheese & rosemary fries* - 20
Seared Tuna Loin Steak – *nicoise salad & herb dressing* - 22.5 (GF)
Spiced Cauliflower – *chickpea, chilli, almond, lemon & coriander* - 19 (VG)

FARM TO FORK

Bavette (200g) – 5 (GF)
Sirloin (300g) – 15 (GF)
Ribeye (350g) – 20 (GF)
1.2KG T-Bone (Ideal for 2 to share & please allow 40 minutes from ordering) 60 (GF)
Sauces: Black Truffle Aioli, Peppercorn or Chimichurri – 3

Our Steak Night cuts come from a whole animal, so only a limited number of each steak is available. Once a particular cut is sold out, it is gone for the evening. We recommend ordering early to secure your preferred steak.

SIDES

Beef Dripping Chips or Skinny Fries - 6 (VG)
Roast New Potatoes, *salad cream, pecorino & crispy onions* - 6
Heritage Tomato Salad, *shallot & chive dressing* - 7.5 (GF +VG)
Buttered Greens – 6 (GF +V)
Truffled Cauliflower Cheese – 6

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.