THE OX

Monday 9th November

JOIN US FOR BUTCHERS NIGHT

Every Tuesday, Steaks from £7, served at butchers' prices.

All British beef grass fed and pasture raised on our family farm in the Scottish Borders

SNACKS

Nocellera Olives – *rosemary, lemon & garlic* - 4 (VG)

Homemade Focaccia– *green olive & harissa butter* - 6 (V)

Pork & Sage Scotch Egg– *celeriac & apple remoulade* - 11

STARTERS

The OX Chicken Ceaser Salad – *gem lettuce, pancetta, pecorino & white anchovy* – 11

Chargrilled King Prawns– *chilli, lime & garlic* – 12.5

Salt & Pepper Squid – *sweet chilli, spring onion & sesame* – 11

MAINS

The OX Smash Burger – *aged beef patty, white onion, frenchie's mustard, gherkin, american cheese & rosemary fries* – 22

Pan Roasted Salmon – *girolles, king oyster, cauliflower, verde* – 24

Chicken Burger – *southern fried, ranch dressing & gherkin* - 19

Whole Roasted Plaice – *cavolo nero, roast new potatoes & Café de Paris butter* - 24 (GF)

Charred Cauliflower – *chickpea, chilli, almond sumac & coriander* - 19 (VG)

FARM TO FORK *All Steaks served with fries & watercress*

Onglet (200g) – 24 (GF)

Sirloin (300g) – 36 (GF)

Dry Aged Pork Chop – 28 (GF)

Sauces: Peppercorn, Chimichurri or Black Truffle Aioli – 3

OUR BEEF

Our beef comes from Kedzlie Farm, our family 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.

SIDES

Triple Cooked Chips or Skinny Fries - 6 (VG)

Honey Roast Parsnips & Carrots – 7.5 (GF & VG)

Leek Rarebit – 7.5 (GF)

Pomme Puree – 7.5 (GF)

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