THE OX
SUNDAY ROAST
8TH NOVEMBER

TO START

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

Homemade Focaccia – *Tomato Butter* - 6

Pork & Sage Scotch egg –*celeriac remoulade* - 11

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

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

Grilled Cornish Sardines on toast – *tomato, pickled shallot & watercress* - 12

ROASTS

All roasts are served with Yorkshire Pudding, roast potatoes, parsnip, spring greens, braised red cabbage & gravy. We can serve the roasts gluten or dairy free, so please speak to a member of our team if you wish an alteration.

Kedzlie Farm Dry Aged Beef Topside - 27

Roast Pork Belly with Crackling - 26

Norfolk Chicken – 26

Lentil, Butternut Squash, Chestnut Mushroom and Spinach Wellington - 24

OUR BEEF

Our beef and lamb 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.

SIDES

Buttered Greens - 4.5 (V)

Extra Gravy (Jug) – 2.50

Maple Glazed Parsnips - 6 (GF & VG)

Roasties 5 (GF & V)

Truffled Cauliflower Cheese 6 (V)

PUDDING

Sticky Toffee Pudding – *Vanilla Ice Cream - 9 (V)*

Chocolate Basque Cheesecake - Sour Cherry Compote– 8 (V)

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