

THE OX
SUNDAY ROAST
2ND AUGUST

JOIN US FOR
SUPPER CLUB

Every Thursday, our Head Chef, Rob Worsley creates a 2 course menu, inspired by a different region each month. Currently highlighting China.

TO START

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

Beef Fillet Tartare – *with tallow toast*- 13 (GF)

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

Salt & Pepper Squid– *sweet chilli, spring onion & sesame* – 10

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

Chargrilled King Prawns – *chilli, lime & garlic* – 11.5

ROASTS

All roasts are served with Yorkshire Pudding, roast potatoes, carrot, 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 - 25

Roasted Pork Belly with Crackling - 24

Norfolk Chicken - 22

Lentil, Butternut Squash, Chestnut Mushroom and Spinach Wellington - 21

OUR BEEF

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.

SIDES

Buttered Greens - 4.5 (V)

Extra Gravy (Jug) – 1.50

Heritage Tomato Salad, shallot & chive dressing - 7.5 (GF & VG)

Roasties 5 (GF & V)

Truffled Cauliflower Cheese 6 (V)

PUDDING

Sticky Toffee Pudding – *Butterscotch Sauce, Milk Ice Cream, Honeycomb*- 9 (V)

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

White Chocolate & Strawberry Cookie Ice Cream Sandwich – 7.5

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