

THE OX

Guinness 0% - 6

Lucky Saint Draught Beer 0.5% - 6.2

TO START

Toasted Black Olive Sourdough, flavoured butter - 6 (v)

Black pudding, scotch egg, pickled onion mayonnaise - 8

Ox cheek toastie - 9

Cashew cheese – salt-baked beets, cracker bread, balsamic dressing, watercress - 10 (vg)

Braised lamb neck - gentleman's relish, apple puree, granny smith apple - 13

Pan seared scallops – crumbed fish croquettes, pea puree, broccolini, pea shoots - 16

MAINS

Smashed Burger of Luig grass-fed beef – double patties, twice seared, skinny fries, red leicester, sticky jus - 20

Vegan Pub Pie – puff pastry top, triple cooked chips, white cabbage, onion gravy (vg) - 20

Gnocchi with sweet potato, cashew pesto, roasted sweet potato, breadcrumbs, basil (v) - 21

Roasted Fillet of Sea Bass, lemon butter velouté, Jerusalem artichoke, chive oil (gf) - 23

Norfolk chicken breast, wild mushrooms, Parmenter potatoes, red chicory, jus (gf) - 23

Beef bourguignon pie, triple cooked chips, white cabbage, stock pot gravy – 21 (*please allow 20 minutes for the pie to be cooked*)

FARM TO FORK

Aged fillet of British Luig beef – served with triple cooked chips or farmhouse butter mash (gf) - 40

Aged British Flat Iron Steak – served with triple-cooked chips or farmhouse butter mash (gf) - 24

Porterhouse for 2 People to share – choice of 2 sides and 2 sauces - 80 (*please allow 40 minutes for the porterhouse to be cooked*)

Sauces: bearnaise, peppercorn, red wine jus, truffle mayo -2.5

SIDES

Farmhouse butter mashed potatoes (gf) - 6

Boulangerie Potatoes - 6.5

Buttered White Cabbage (gf) - 6

House Salad – French Dressing - 5

Maple roasted carrots (gf) - 6

Triple Cooked Chips (v) - 6

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