

THE OX

SUNDAY ROAST

BREAD

Black Olive Sourdough – *sea salt butter* 5

BAR SNACKS

Quail Scotch Egg – *truffle Emulsion* 5

Salt & Pepper Squid – *sweet chilli, coriander* 6

Cod Goujons – *tartare sauce, lemon zest* 5

Camembert Wedges – *spiced tomato jam* 6

STARTERS

Slow Braised Pork Croquet – *celeriac remoulade, baby baked apple, celery cress* 12

Harrisa Coated Mackerel – *spiced mango, pickled cucumber, mint yoghurt, coriander* 11 (GF)

Jerusalem Artichoke Soup – *smoked paprika, cumin coated chickpeas, herb oil* 10 (GF)

The OX Cheek Toastie – *slow braised Ox cheek, pickled shallots, horseradish cream* 12

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Beef Short Rib – Dry aged, overnight slow cooked in a Guinness braise 26

Braised Pork Shoulder – pulled British pork, apple marinade & puffed crackling 26

Topside of Beef – Dry aged, seared then oven roasted & thinly sliced, served pink 26

Norfolk Chicken – Oven roasted with lemon, herbs & garlic 25

All roasts are served with Yorkshire Pudding, roasted potatoes, maple carrots, spring greens, slow braised red cabbage & gravy

MAINS

Coconut Roasted Cauliflower – *capers, raisins, green curry, coriander* 19 (GF, VG)

30 Day Dry Aged Porterhouse – 80 (For two to share, 40m cooking time) Served with all the roast trimmings

SIDES

Truffled Cauliflower Cheese 6.5

Extra Gravy Jug 3 (GF)

Triple Cooked Chips or Skinny Fries 6 (GF, VG)

Extra Roasties 5 (GF)

Farmhouse Butter Mashed Potatoes 5 (GF)

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