

THE OX

Tuesday 2nd June

JOIN US FOR BUTCHERS NIGHT

Every Tuesday, Steaks from £5,
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 – *sun dried tomato butter* - 6 (V)

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

STARTERS

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

Chargrilled King Prawns – *chilli, lime & garlic* – 11.5 (GF)

Wye Valley Asparagus - *Crispy Hens Egg, Truffled Hollandaise, Brioche Crumb* 12 (V)

Rye Bay Scallops – *Cavolo Nero, Café de Paris Butter* 14.5 (GF)

MAINS

OX Smash Burger – *aged beef patty, white onion, frenchies mustard, gherkin, american cheese & rosemary fries* 20

Corn Fed Chicken Breast | - *Double Fried Hens Egg, New Potato, Cucumber, Radish* 22

Whole Roast Plaice – *wild garlic butter, charred greens* 22 (GF)

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

Seared Tuna Steak – *Nicoise Salad, Herb Dressing* 22.5 (GF)

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

Onglet (200g) 24 (GF)

Sirloin (300g) 31 (GF)

Tomahawk (1.2kg) 90 (GF)

Sauces: Peppercorn, Chimichurri, Black Truffle Hollandaise – 3

OUR BEEF

Our beef comes from Kedzie 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)

Heritage Tomato Salad, shallot & chive dressing - 6.5 (GF & VG)

Buttered Greens – 5.5 (GF & V)

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