

THE OX BUTCHER'S NIGHT

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.

SNACKS

Nocellera Olives – *rosemary, lemon & garlic* – 4 (VG)

Homemade Focaccia – *sun dried tomato butter* 6 V

STARTERS

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

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

Chargrilled King Prawns – *Chilli, Lime, Garlic* - 11.5

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

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

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

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

FARM TO FORK

Onglet (200g) 5

Bavette (300g) 10

Sirloin (300g) 15

Ribeye (350) 20

Tomahawk (1.2kg) 60 (GF) for 2

Sauces: Black Truffle Hollandaise, peppercorn, chimichurri - 3

SIDES

Triple Cooked Chips or Skinny Fries 6 (VG)

Roast new potatoes, salad cream, pecorino, crispy onions 6

Heritage tomato salad, shallot & chive dressing 6.5 – GF, VG

Buttered Greens – 5.5 – GF, V

Truffled Cauliflower Cheese - 5

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