

# THE OX

## SUNDAY ROAST

### BREAD

Rustic Baguette – *beef essence butter* 5

Black Olive Sourdough – *sea salt butter* 5 (V)

### BAR SNACKS

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

Cod Goujons – *tartare sauce, lemon zest* 5

Camembert Wedges – *cranberry sauce* 6 (V)

Mushroom Arancini – *truffle mayo* 4 (V)

Hoisin Duck Bon Bons – *compressed cucumber* 5

### STARTERS

Jerusalem Artichoke Soup – *smoked paprika, cumin, oil, parsley* 10 (VG, GF)

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

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

### SUNDAY ROAST

Roast Norfolk Chicken – Yorkshire pudding, roast potatoes, honey glazed carrots & braised red cabbage & gravy – 24

Beef Feather Blade – Dry aged, overnight slow cooked in a beef stock braise 26

Roasted Pork Belly – spiced rub, apple marinade, crackling 26

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

Apricot & Mixed Nut Roast – Oven roasted with herbs & garlic 25 (V, VG, GF)

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

*All roasts can be served gluten or dairy free.*

### SIDES

Truffled Cauliflower Cheese 6.5 (V)

Extra Gravy Jug 3 (GF)

Skinny Fries 6 (VG)

Extra Roasties 5 (VG, GF)

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