

THE OX

LUNCH MENU

BREAD

Rustic Baguette – *beef essence butter* 5
Black Olive Sourdough – *sea salt butter* 5

BAR SNACKS

Hoisin Duck Bon Bons – <i>Compressed Cucumber</i> 5	Salt & Pepper Squid – <i>sweet chilli, coriander</i> 6
Cod Goujons – <i>tartare sauce, lemon zest</i> 5	Glazed Pork Belly Bites – <i>The OX bbq sauce</i> 6
Camembert Wedges – <i>cranberry sauce</i> 6	Sage and Onion stuffing Arancini – <i>onion mayo</i> 4

STARTERS

Slow Braised Pork Croquet – *celeriac remoulade, poached pear, gingerbread crisp, celery cress* 12
Roasted Pumpkin Soup – *sour cream, cinnamon, nutmeg, herb oil* 10 (GF)
Whole Baked Camembert – *warm bread, red onion, port and orange chutney for two* 18
The OX Beef Toastie – *slow braised beef, pickled shallots, horseradish cream* 12

MAINS

Coconut Roasted Cauliflower – *capers, raisins, green curry, coriander* 19 (GF, VG)
Miso Salmon – *bok choy, shiitake mushroom, pickled cucumber, daikon, toasted sesame, ginger dressing* 24
The OX Burger – *aged beef patty, caramelised onions, crispy bacon, Gerkin, skinny fries* - 20
Red Wine Braised Beef Short Rib - *Crispy thyme stuffing, all the trimmings, braising jus* 24

CHRISTMAS SPECIAL TURKEY AND A PINT

Individual Turkey Wellington – *Apricot stuffing, pigs in blanket, turkey sauce, all the trimming, cranberry* 25

SIDES

<i>Triple Cooked Chips or Skinny Fries</i> 6 (VG)	<i>Pigs in Blankets</i> 6
<i>Hispi Cabbage, Thyme, Pommery Mustard</i> 5	<i>Farmhouse Butter Mashed Potatoes</i> 5 (GF)
<i>Brussels Sprouts, sauteed Bacon</i> 6	<i>Honey Glazed Parsnips</i> 5

DESSERTS

Apple & Mince Pie Crumble - *Brandy cream, Vanilla ice cream* 10
Sherry & Fruit Trifle - *poached pears, vanilla custard, whipped cream* 9
Sticky Toffee Pudding - *Stout toffee sauce & clotted cream ice cream* 10
Warm Mince Pie – *served with mulled wine* 6

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