

THE OX
FATHERS DAY
Sunday 21st June 2026

FOR THE TABLE

Marinated Nocellara del Belice Olives (Ve)(gf)
Warm, Home-Made Focaccia, Whipped Butter (V)

TO START

Grilled Kentish Asparagus, Wild Garlic Emulsion, Poached Duck Egg (V)
Kedzlie Farm Beef Fillet Tartare, Bone Marrow Toast
Salmon and Smoked Haddock Fishcake, Caviar & Chive Butter Sauce
Braised Pork Cheek, Carrot, Crispy Onion

MAIN COURSE

Served with Yorkshire pudding, braised red cabbage, spring greens, roast potatoes & gravy

1.2kg Kedzlie Farm Beef Tomahawk (for two to share) (£10pp supplement)
250g Kedzlie Fillet Steak (£10 supplement)
Dry Aged Beef Topside
½ Roast Chicken
Slow Roast Lamb Leg
Butternut Squash & Lentil Wellington (V)

TO FINISH

Sticky Toffee Pudding, Spiced Rum Caramel, Vanilla Ice Cream (V)
Baked Milk Chocolate Cheesecake, Cherry Compote (V)
Iced Rhubarb Parfait, White Chocolate, Lemon Verbena, Honeyed Almond (V)(gf)
Pear & Salted Caramel Mille Feuille (V)

2 courses £40pp, 3 courses £45pp

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