

# THE OX

Thursday 2<sup>nd</sup> April

## 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

Homemade Focaccia – *sun dried tomato butter* 6 – V

Salt & Pepper Squid – *sweet chilli, spring onion, sesame* - 6

Black Pudding Scotch Egg – *wholegrain mustard & tarragon mayonnaise* – 8

Chargrilled Chicken “kebab” – *sriracha, spring onion, black sesame* – 7.5

Black Pudding Scotch Egg – *wholegrain mustard & tarragon mayonnaise* 8

### STARTERS

The OX Chicken Ceaser Salad – *gem lettuce, pancetta, pecorino, white anchovy* 9 (add chicken 3)

Warm Homemade Salt Beef – *Sauerkraut, Dill Pickles, Mustard, Sourdough* 11

Heritage Tomato Gazpacho Soup, Gruyere Croutons 8 - V

### MAINS

Kedzlie Farm Grilled Beef Liver – *mashed potato, cavolo nero, pancetta & onion gravy* – 19.5

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

Roast Chicken Breast – *Wild Garlic, Oyster Mushroom, Spring Greens* - 21

Whole Grilled Plaice – *Nduja butter, cavolo nero, new potatoes* 20

Roast Cauliflower – *green curry, almond* 19 - GF, VG

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

Onglet (200g) - 24

Sirloin (300g) - 31

Ribeye (400g) - 38

*Sauces: Peppercorn, chimichurri* – 3

### OUR BEEF

Our beef comes from Kedzlie 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.*