

THE OX

SUNDAY ROAST

5th 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

TO START

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

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

Chargrilled Chicken Thigh “kebab”, Sriracha, Spring Onion, Black Sesame - 8

Heritage Tomato Gazpacho Soup, Gruyere Croutons 8 - V

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

ROASTS

All roasts can be served gluten or dairy free. Please speak to a member of our team

Kedzlie Farm Dry Aged Beef 25

Norfolk Chicken 22

Pork Belly, *Crackling* 24

Lentil, Butternut Squash, Chestnut Mushroom and Spinach Wellington 21

Roasts are served with Yorkshire Pudding, roast potatoes, maple carrots, spring greens, braised red cabbage & gravy

OUR BEEF

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.

SIDES

Truffled Cauliflower Cheese 6.5 (V)

Roasties 5 (GF,V)

Seasonal Greens 5 (GF)

Extra Gravy 3 (GF)

PUDDING

Sticky Toffee Pudding – *Butterscotch Sauce, Milk Ice Cream Honeycomb*- 9 (V)

Chocolate Mousse - *Hazelnut, caramelised white chocolate* – 9 (GF)(V)

Basque Cheesecake – *Poached Yorkshire Rhubarb* – 9 (V)

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