

THE OX

TO START

Black pudding, scotch egg, pickled onion mayonnaise - 8

Ox cheek toastie - 9

Rosemary & thyme focaccia, flavoured butter - 6

3 Carlingford Rock Oysters – Shallot vinaigrette, lemon - 8

MAINS

Maple & soy baked swede, onion dashi, katsu, crispy vermicelli (vg) (gf) – 19

Beef bourguignon pie, oyster fritter, triple cooked chips, wilted greens, stock pot gravy - 21

ROASTS

FARM TO FORK

All beef and lamb reared on our farm in Melrose, Scottish borders. Ethically & sustainably reared. All grass – fed.

Dry Aged Fillet of Scottish Luing Beef – *Yorkshire pudding, roast potatoes, honey glazed carrot & parsnip, savoy cabbage* – 30

Dry Aged Roast Striploin of Scottish Luing beef – *Yorkshire pudding, roast potatoes, roast veg mash, buttered cabbage* – 26

Dry Aged Rolled Shoulder of Scottish Lamb – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 26

Roast Norfolk Chicken – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 23

Vegetable Wellington – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 22 (v)

Porterhouse for 2 People to share – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 80

SIDES

Truffled Cauliflower Cheese – 6

Grassfed butter mashed potatoes – 6

Maple roasted baby carrots – 6

Extra Roasties - 5

Extra Gravy – 3

PUDDING

White chocolate parfait – *Freeze dried blackberries, meringue* 10 (gf)

Sticky Toffee Pudding – *Stout toffee sauce & clotted cream ice cream* - 10 (v)

Saffron Poached Pear – *Vanilla mascarpone & nougatine*- 10 (v)