

# THE OX

## SUNDAY MENU

Guinness 0% – 6  
Lucky Saint Draught Beer 0.5% – 6.2

### TO START

Toasted Black Olive Sourdough, flavoured butter - 6 (v)

Black pudding, scotch egg, pickled onion mayonnaise - 8

Ox cheek toastie - 9

Charred Sprouts – tahini sesame dressing, pomegranate, pickled onions & flax seed cracker – 12 (vg)

Braised lamb neck - gentleman's relish, apple puree, granny smith apple - 13

Burrata – Panzanella salad of tomatoes, garlic parmesan sourdough croutons & basil pesto – 15

Pan seared scallops – crumbed fish croquettes, pea puree, broccolini, pea shoots - 16

### ROASTS

#### FARM TO FORK

Porterhouse for 2 People to share –80

Dry Aged Fillet of British Luing beef – 29

Dry Aged Roast Rump of British Luing beef – 26

Rolled Shoulder of British Lamb – 26

Roast Norfolk Chicken – 23

Vegetable Wellington – 22 (v)

*All roasts are served with, Yorkshire pudding, gravy, roast potatoes, maple carrots and parsnips, slow braised red cabbage.*

Vegan Pub Pie – *puff pastry top, triple cooked chips, savoy cabbage & onion gravy* – 20 (gf) (vg)

### SIDES

Truffled Cauliflower Cheese – 6.5

Maple roasted carrots and parsnips (gf) – 6

House Salad – French Dressing – 5

Extra Roasties – (v) 5

Farmhouse Butter Mashed Potatoes– (gf)

Gravy Jug – 3

*A 12.5% service charge will be added to your bill. Please inform us of dietary requirements and allergies when ordering.*