

THE OX

Bank Holiday Monday ROAST

25th May

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

Nocerella Olives – *lemon & garlic-4 (VG)*

Home made Oregano Focaccia– *sun dried tomato butter 6 – V*

Salt & Pepper Squid– *sweet chilli, spring onion, sesame - 10*

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

Chargrilled King Prawns – *chilli, lime & garlic – 7.5*

ROASTS

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

Kedzlie Farm Dry Aged Beef 25

Roasted Pork, Crackling 23

Norfolk Chicken 22

Lentil, Sweet Potato, Chestnut Mushroom and Spinach Wellington 21

Roasts are served with Yorkshire Pudding, roast potatoes, carrot, 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)

Buttered Greens 4.5 (V)

PUDDING

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

Eton Mess – Cherry Puree & Jelly, Caramelised White Chocolate, Vanilla Cream, Meringue, Verbena 9 (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.