

THE OX

SUNDAY MENU

Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12
Green Park-White Rum, coconut, lime, pineapple, coriander- 11

TO START

Toasted Sourdough, flavoured butter (v) - 6

Black pudding, scotch egg, pickled onion mayonnaise - 9

Beetroot Carpaccio – cashew cheese, sourdough croutes, candied walnuts & chive oil (vg) - 11

Grilled Asparagus – Parmesan Custard & Herb Crumb – 14 (v)

Twice Baked Cheese Souffle – In a Comte & cream sauce, chives – 14 (v)

Ox cheek toastie - 15

Scallops in the shell – roe-infused brown butter & basil oil, beef dripping crumb – 16

ROASTS

FARM TO FORK

Porterhouse for 2 People to share - 80

Dry Aged Fillet of British Luing beef - 40

Dry Aged Roast Rump of British Luing beef - 26

Rolled Shoulder of British Lamb - 26

Roast Norfolk Chicken - 25

Vegetable Wellington (v) - 22

Children's Roast (*beef rump or chicken served as a miniature portion*) - 14

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

MAINS

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

Gnocchi – Shiitake mushroom, almond mushroom gravy & vegan parmesan – 21 (vg)

SIDES

Truffled cauliflower cheese - 6.5

Extra roasties -5

Maple roasted carrots and parsnips (gf) - 6

Farmhouse butter mashed potatoes (gf) -5

House salad – French dressing – 5

Gravy jug – 3

Tenderstem Broccoli and Lemon Zest - 6

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