

THE OX

Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12

Birra Moretti - 6

TO START

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

Black pudding, scotch egg, pickled onion mayonnaise – 10

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

Braised lamb neck – gentleman's relish, apple puree, granny smith apple - 16

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

MAINS

Smashed Beef Burger – double patties, twice seared, Red Leicester, skinny fries & sticky dipping jus - 20

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

Gnocchi – Shiitake mushroom, almond mushroom gravy & vegan parmesan - 21

Roasted Fillet of Cod, lemon butter velouté, Jerusalem artichoke, chive oil (gf) - 28

Norfolk chicken breast, wild mushrooms, Parmenter potatoes, red chicory, jus (gf) - 25

Beef bourguignon pie, triple cooked chips, white cabbage, stock pot gravy - 23 (*please allow 20 minutes for the pie to be cooked*)

FARM TO FORK

Aged fillet of British Luing beef – served with triple cooked chips or farmhouse butter mash (gf) - 40

Aged British Flat Iron Steak – served with triple-cooked chips or farmhouse butter mash (gf) - 24

Porterhouse for 2 People to share – choice of 2 sides and 2 sauces - 80 (*please allow 40 minutes for the porterhouse to be cooked*)

Sauces: bearnaise, peppercorn, red wine jus, truffle mayo - 2.5

SIDES

Farmhouse Butter Mashed Potatoes (gf) - 5

Sautéed Minted Peas & Shallots (v)(gf) - 5

Buttered White Cabbage (gf) - 6

House Salad – French Dressing - 5

Maple Roasted Carrots (gf) - 6

Triple Cooked Chips (v) – 6

Tenderstem Broccoli and Lemon Zest - 6

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

SAMPLE MENU