

# OX CLUB

## À La Carte

Available Tuesday to Saturday 5pm - 10pm

### Small

Pig Cheek  
*ajo blanco, smoked  
& pickled grape*  
£8.00 (g)

Beetroot Tartar  
*confit yolk,  
pilsner crumb*  
£7.00 (v) (g)

Beef Tartar  
*nasturtium, ponzu*  
£9.00 (g)

Seabass Ceviche  
*celery, yuzu dashi,  
sorrel*  
£8.00

Grilled Salad  
*purple sprouting  
broccoli, cheddar sauce,  
chive oil*  
£7.00

Grilled Mackerel  
*soy glaze, kosho &  
shiso*  
£6.00

### Wood Grill

Barbecued Lamb Neck  
*yorkshire wet salad, smoked  
potato*  
£20.00

Grilled Red Mullet  
*blood orange escabeche, fennel,  
sea herbs*  
£20.00

Grilled Sea Trout  
*shiso butter & tokyo frites™*  
£18.00

Smoked Celariac  
*braised celery,  
lovage, whey and sea herbs*  
£14.00 (v)

390g Porterhouse Steak  
*horseradish & bone marrow  
confit, roscoff onions*  
£28.00

Yorkshire Duck Breast  
*grilled january king cabbage,  
black garlic, blackberry vinegar*  
£22.00

### Sides

Smoked Mash  
*espellete*  
£4.00 (v)

Grilled Hispi Cabbage  
*hot sauce crumb, pecorino*  
£4.00 (v) (g)

Chips  
*sea salt*  
£3.50 (ve)

Kale  
*buttermilk,  
hazeluts*  
£4.00 (v) (n)

Artichokes  
*smoked beef fat, pickled  
artichoke*  
£5.00

Cauliflower  
*romesco, almonds,  
sherry vinegar*  
£5.00 (n) (v) (g)

### Sweets

Bread & Butter  
Pudding  
*blood orange,  
marmalade ice cream*  
£6.00 (g) (v)

Rye Parfait  
*amaretto & chocolate  
mousse*  
£6.00 (g) (v)

Burnt Basque  
Cheesecake  
*yorkshire  
rhubarb*  
£6.00 (g) (v)

Cheese &  
Biscuits  
£9.00 (g)

Ice Cream &  
Sorbets  
*ask for today's flavours*  
£4.00 (v)

*If you have any dietary requirements please speak to a member of the team. Please note we use nuts in our kitchen and although every care is taken to avoid cross contamination we can not guarantee anything to be 100% trace free.*

*g = Contains Gluten v = Vegetarian ve = Vegan n = Nuts*