

OX CLUB

Wine

175ml Glass / Bottle

White

Maison de Vigneron Blanc 2017
Ugni Blanc
Colombard, Gascony, France
£5.50 / £21

Vendange Nocturne 2017
Melon Blanc (natural)
Loire, France
£26

Kardos 2017
Furmint (dry)
Tokaj, Hungary
£7 / £30

Bischofliche DOM 2017
Rielsing (dry)
Mosel, Germany
£32 bottle only

Ca N'Estruc 2017
Xarel-lo
Catalunya, Spain
£7.50 / £32

Sharpham Dart Valley Reserve
Baccus
Madeleine Angevine, Devon,
England
£35 bottle only

Sepp Moser 'Fundamental' 2016,
Gruner Veltliner (natural)
Niederosterreich, Austria
£42 bottle only

Domaine Desire Petit
'L'Essenciel' Aboir-Pupillin
Savagnin (natural)
Jura, France
£50 bottle only

Red

El Ninot de Paper Tinto 2018
Garnacha / Shiraz / Monastrell
D.O Valencia, Spain
£5.50 / £21

La Chapelle de Marin 2017
Grenache / Carignan / Mouvedre
Cotes du Rhone, France
£6 / £26.50

Vignos do Lasso 2014,
Aragones / Touriga Nacional
Lisboa, Portugal
£30 bottle only

Salvaje 2016
Syrah / Rousanne (natural)
Casablanca, Chile
£8 / £34

Zorgvilet 2014
Petit Verdot
Banghoek, Stellenbosch
£39 bottle only

Fondo Filara Etna Rosso 2016
Nerello Mascalese (organic)
Sicilia, Italy
£40 bottle only

'F' is for Fog 2014
Nebbiolo
Adelaide Hills, Australia
£50 bottle only

Les Heretiers Saint-Genys 2014
Santenay 1er Cru
Burgundy, France
£65 bottle only

Rosé

La Ruchette Doree 2017
Grenache noir / Syrah
Cotes Du Rhone, France
£6 / £26.50

Sparkling

Fontessa Prosecco
Spumante Brut
Venezie, Italy
£6 / £32

La Vida al Camp
Cava Brut (organic)
Catalunya, Spain
£45 bottle only

Henners Reserve 2014
Chardonnay / Pinot Noir
Pinot Meunier
East Sussex, England
£60 bottle only

Vintages are subject to change

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*Bottle, Can, Cask and
Keg beers are
available. As well as
soft drinks and
spirits. Please ask
your server for more
information.*

OX CLUB

À La Carte

Available Tuesday to Saturday 5pm - 10pm

Small

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

Beetroot Laab
lime, mint
& toasted sticky rice
£7.00 (ve)

Beef Tartar
nasturtium, ponzu
£9.00 (g)

Seabass Ceviche
celery, yuzu dashi,
sorrel
£8.00

Grilled Salad
heritage tomatoes
salad onions & burrata cream
£7.00 (v)

Grilled Mackerel
Horseraddish &
Bone Marrow
Confit, Mizuna
£8.00

Wood Grill

Barbecued Lamb Rump
yorkshire wet salad,
smoked potato
£22.00

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

Grilled Sea Trout
Caviar Cream &
Crispy Seaweed
£18.00

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

390g Porterhouse Steak
Grilled Salsa Verde,
Smoked Tomato & Tom Yum
£28.00

Barbecued Guinea Fowl
Grilled King Oyster,
Leek, Tonkotsu
£20.00

Sides

Smoked Mash
espellete
£4.00 (v)

Grilled Caesar
cos lettuce, hot sauce crumb,
pecorino, anchovy
£5.00 (g)

Chips
sea salt
£3.50 (ve)

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

Jersey New Potatoes
Smoked beef fat, Creme
Fraiche
£5.00

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

Sweets

Meadowsweet
Rice Pudding
Hay ice cream
apple & blossom granola
£6.00 (v)

White Chocolate
Parfait
strawberry jam,
white chocolate &
wasabi aero
£6.00 (g) (v)

Burnt Basque
Cheesecake
Grilled peach, sherry
vinegar syrup
£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