

OX CLUB

Sunday Lunch

BBQ Chinese Pigeon, Barley, Golden Beetroot <i>(g)</i>	7
Celeriac Fazzoletti, Smoked Yolk, Truffle <i>(v)(vo)</i>	6
Beef Tartare, Kale, Black Garlic	9
Grilled Mackerel, Caramelized Salsify, Confit Lemon	7
Roast Beef Rump Cap, Ox Cheek ragu, Bone Marrow gravy <i>(g)</i>	15.95
Roast Pork Loin & Belly, Smoked Trotter & Fennel gravy <i>(g)</i>	5.95
Roast Squash, Pearl Barley Risotto, Truffle Gravy <i>(v)(n)</i>	12.5
<i>Served with Yorkshire pudding, pomme anna, carraway butter hispi cabbage, agave roast carrots (vo)</i>	
Grilled Brill, Chestnut Velouté, roasted Jerusalem artichoke <i>(n)</i>	15
Burnt Basque Cheesecake, honey, preserved Cobnut <i>(g)(n)</i>	6
Banoffee Pie, Miso, Lime <i>(g)</i>	6
Chocolate Torte, Chantilly Cream <i>(g)</i>	6
Ice cream / Sorbet (ask for today's flavours)	4

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, vo = Vegan Option Available, n = Nuts