

# OX CLUB

## Sunday Lunch

This is a sample menu. All our menus are subject to change. If you have a dietary requirement that is not catered for here please get in touch and we'll be able to do a bespoke menu to cater to your needs.

Mimosa	7.5
Ox Club Bloody Mary	7.5
Add Oyster	3
Vermouth & soda	7.5

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Wye Valley asparagus, burnt cream, cured egg yolk (v)	8
Grilled whole sardines, rhubarb, kosho	8
Swaledale lamb ribs, mint & wild garlic sauce	9

Roast rump cap of beef, bone marrow gravy (g)	17.50
Wild garlic & sage porchetta, smoked trotter & fennel gravy (g)	17.50
Roast squash, pearl barley risotto, truffle gravy (g)(v)	14.95

*Served with Yorkshire pudding, pomme anna & seasonable vegetables from organic north  
(vegan version available)*

Truffle cauliflower cheese (g)(v)	6
Smoked mash (v)	4
Grilled Hispi Cabbage, garlic butter	5

Sticky toffee pudding, smoked caramel, milk ice cream (g)	6
Burnt Basque cheesecake, grilled stone fruit, sherry vinegar (g)(v)	6
Vanilla & strawberry choc ice, px sherry caramel (vo)	6
Burnt Alaska, brownie, mint choc chip ice cream (g)	6

*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 vg = Vegan vo = Vegan Option available n = Nuts*