

OX CLUB

Aperol spritz	7.5
Negroni	7.5
Vermouth & soda	7.5
Prosecco	6.5
Portabello Road Gin Coppa	9.2
Grilled bread, chicken schmaltz (<i>g</i>)	4
Jerusalem artichoke & aligot	4.5
Lindisfarne oysters (ask for today's garnish)	4 each/6 for 16
Coal roast beetroot, burnt apple, walnuts (<i>vg</i>) (<i>n</i>)	8
Hay smoked trout, salsify, lemon charcoal	9
Chicken liver waffle, shio koji, sherry (<i>g</i>)	9
Venison tataki, smoked beef fat, red currants	11
Brill tranche, roast chestnut, Jerusalem artichoke (<i>n</i>)	26
Coffee ground salt baked celeriac, bitter leaves & velouté	16
Coronation poussin, spiced bread sauce, Bombay (<i>g</i>)	22
Ox cheek, smoked mash, onion ring	20
400g bone in sirloin, horseradish & bonemarrow sauce, chipsticks	29
800g Belted Galloway Wing rib of beef (<i>to share</i>)	65
1kg Highland Cote de boeuf (<i>to share</i>)	80
Parsnips & Jamesons butter	5
Brussel sprouts, bacon jam	5
Smoked mash	4
Crispy potatoes, smoked raclette	8
Burnt Basque cheesecake, blackberries(<i>g</i>)	6.5
Chocolate orange ganache (<i>vg</i>)	6.5
Lemon curd, Advocaat ice cream, swiss meringue(<i>v</i>)	6.5

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