

# 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

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3 courses for £37.50

Coal roast beetroot, burnt apple, walnuts (*vg*) (*n*)  
Hay smoked trout, salsify, lemon charcoal  
Chicken liver waffle, shio koji, sherry (*g*)

Brill tranche, roast chestnut, Jerusalem artichoke (*n*)  
Coffee ground salt baked celeriac, bitter leaves & velouté  
Ox cheek, smoked mash, onion ring

Parsnips & Jamesons butter  
Brussel sprouts, bacon jam  
Smoked mash

Burnt Basque cheesecake, blackberries(*g*)  
Chocolate orange ganache (*vg*)  
Lemon curd, Advocaat ice cream, swiss meringue(*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 vg = Vegan vo = Vegan Option available n = Nuts*