

# OX CLUB

## Saturday Lunch

Grilled bread, chicken schmaltz <i>(g)</i>	4
Lindisfarne oysters, kimchi, spring onion	4 each/6 for 16
BBQ watermelon, n'duja, finger lime	4.5

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Baby courgette, ajo blanco, moscatel vinegar <i>(v) (n) (g)</i>	8
Grilled whole sardines, fermented plum	8
Lamb leg & offal skewer, Lea & Perrins, crispy mint <i>(g)</i>	9
Merguez sausages, grilled peppers & house bread <i>(g)</i>	9
Fried confit guinea fowl leg, aioli	9
Chalk stream trout quiche, smoked cream, trout roe	10
Summer mushroom vol au vent, watercress, comte cheese sauce <i>(v)(g)</i>	16
8oz onglet steak, bearnaise, chip sticks	20
800g Belted Galloway Wing Ribs <i>(to share)</i>	65
Grilled Cesar, anchovy aioli, bacon	4.5
Cauliflower, romesco, sherry vinegar, almonds <i>(n)(g)(v)</i>	6
Crispy potatoes, ramen seasoning, kimchi mayo <i>(v)</i>	5
Burnt Basque cheesecake, grilled stone fruit, sherry vinegar <i>(g)(v)</i>	6.5
Grilled Strawberry, cream & custard <i>(g) (vo)</i>	6.5
Burnt Alaska, brownie, mint choc chip ice cream <i>(g)</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*