

Ox CLUB

Sunday Lunch

Mimosa	7.5
Ox Club Bloody Mary	7.5
Vermouth & soda	7.5
Peach & yuzu spritz	7.5
Schofferhofer Grapefruit	2.2/4.3

Lindisfarne oysters, kimchi, spring onion mignonette	4
Baby courgette, ajo blanco & black garlic, moscatel vinegar <i>(v) (n) (g)</i>	9
Grilled whole sardines, fermented plum	8
Lamb leg & offal skewer, Lea & Perrins, crispy mint <i>(g)</i>	9

Roast rump cap of beef, bone marrow gravy <i>(g)</i>	17.50
Wild garlic & sage porchetta, smoked trotter & fennel gravy <i>(g)</i>	17.50
Roast breast of guinea fowl & confit leg, tarragon gravy <i>(g)</i>	17.50
Coal roasted celeriac, pearl barley risotto, truffle gravy <i>(g)(v)</i>	14.95
Ox club Truffle cheese pie, comte, truffle gravy <i>(g)</i>	17.95

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

Truffle cauliflower cheese <i>(g)(v)</i>	6
Smoked mash <i>(v)</i>	4
Hispi cabbage, garlic butter <i>(v)</i>	4

Sticky toffee pudding, smoked caramel, milk ice cream <i>(g)</i>	6.5
Burnt Basque cheesecake, grilled stone fruit, sherry vinegar <i>(g)(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*