

OX CLUB

Peach & yuzu spritz	7.5
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
BBQ watermelon, n'duja, finger lime	3.5
Cheese cracker, comte custard, pickled onion	3.5
Lindisfarne oysters, kimchi & spring onion mignonette	4 each/6 for 16
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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
Isle of White tomatoes, cured & smoked tuna loin, dashi	11
Jerk monkfish tail, burnt cabbage slaw	26
Summer mushroom vol au vent, watercress, comte cheese sauce <i>(v)(g)</i>	16
Roasted breast of guinea fowl & confit leg, mole, pickled walnut	26
400g bone in sirloin, bearnaise, chip sticks	29
800g Belted Galloway Wing rib of beef <i>(to share)</i>	65
1kg Highland Cote de boeuf <i>(to share)</i>	80
Grilled Cesar, anchovy aioli, bacon	4.5
Coal roasted Ramiro & padron pepper <i>(v)</i>	4.5
Crispy potatoes, ramen seasoning, kimchi mayo <i>(v)</i>	5
Cauliflower, romesco, sherry vinegar, almonds <i>(n)(g)(v)</i>	6
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)(v)</i>	6.5
Lemon curd tart, croissant ice cream <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