

OX CLUB

Aperol spritz	7.5
Negroni	7.5
Vermouth & soda	7.5
Prosecco	6.5
Grilled flat bread, chicken schmaltz <i>(g)</i>	4.5
Nocellara olives, bay & orange <i>(vg)</i>	3.5
Jerusalem Artichoke aligot <i>(v)</i>	4.5
Lindisfarne oyster, guanciale	4/6 for 20
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Coal roast beetroot, burnt apple, walnut. <i>(vg) (n)</i>	8
Hay smoked trout, buttermilk, salsify, lemon charcoal	8
Chicken liver waffle, blackberry, PX sherry <i>(g)</i>	9
Venison tataki, smoked fat, red currants	11
Brill tranche, roast chestnut, Jerusalem artichoke <i>(n)</i>	26
Coffee ground salt baked celeriac, bitter leaves <i>(v)(g)</i>	18
Coronation poussin, spiced bread sauce, Bombay mix <i>(g)</i>	24
Ox Cheek, smoked mash, onion ring	18
400g Aged bone in sirloin, horseradish & bone marrow	32
800g Belted Galloway wing rib of beef <i>(to share)</i>	65
1kg Highland cote de boeuf <i>(to share)</i>	80
Parsnip, Jameson's whiskey butter	4.5
Brussel sprouts, bacon & chipotle jam	5
Cauliflower, romesco, smoked almond, sherry vinegar <i>(n)</i>	6
Smoked Raclette, crispy potatoes	8
Basque cheesecake, Blackberry <i>(g)(v)</i>	6.5
Chocolate orange ganache <i>(v)</i>	6.5
Lemon Curd, Advocaat Ice Cream, Swiss Meringue <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