

OX CLUB

Prix Fixe

*3 courses & glass of wine 30
Thursday to Saturday, 5pm – 6pm*

Coal roast beetroot, burnt apple, walnut *(n)(vg)(g)*

Smoked mussels and cider sauce, January King cabbage

5 spice cured duck ham, glazed salsify, cavalo nero *(g)*

Jerked aubergine, scotch bonnet honey, callaloo creamed spinach *(v)(g)*

Yorkshire cull yow chop, braised leg, smoked and pickled onions

Grilled Cornish pollack, cauliflower and horseradish sauce, capers

Basque cheesecake, Tarroco blood orange *(g)(v)*

Malted milk nougat, smoked caramel, chocolate sorbet *(g)(v)*

Rhubarb and custard baked Alaska, custard creme, compote *(g)(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 cannot guarantee anything to be 100% trace free.

*g = contains gluten, v = vegetarian, vg = vegan
vo = vegan option available, n = contains nuts*