

# OX CLUB

Aperol spritz 7.5  
Negroni 7.5  
Vermouth & soda 7.5  
Prosecco 6.5

Nocellara olives 3.5  
Grilled bread, chicken schmaltz *(g)* 4  
Smoked duck ham, maple glazed salsify 4.5  
Lindisfarne oyster, bloody mary granita 4 / 6 for 20

---

Coal roast beetroot, burnt apple, pickled walnut *(vg)(n)* 8  
Grilled Shetland mussels, cider, January king cabbage 9  
42-hour pastrami brisket, grilled comte, dill pickles, pumpernickel crumb *(g)* 9  
Hay flamed venison tataki, smoked beef fat, red currants 11

Grilled Cornish pollack, cauliflower & horseradish sauce, crispy capers 26  
Jerked aubergine, scotch bonnet honey, callaloo creamed spinach *(v)(g)(n)* 20  
Yorkshire Cull Yow loin chop, grilled onion, black garlic *(g)* 28  
5 spiced Thirskby duck breast, confit kumquat, carrot *(g)* 28  
400g Aged bone in sirloin, lobster butter sauce, salt & vinegar chips sticks 32  
800g Belted Galloway wing rib of beef *(to share)* 65  
1kg Highland cote de boeuf *(to share)* 80

Beef fat Jerusalem artichoke, pickled artichoke emulsion, toasted yeast 4.5  
Grilled brassicas, buttermilk ranch dressing 5  
Stone baked heritage potatoes, wild garlic, chives 8

Basque cheesecake, tarocco blood orange *(g)(v)* 6.5  
Malted milk nougat, salted caramel, chocolate sorbet *(g)* 6.5  
Rhubarb and custard baked Alaska, custard cream, rhubarb compote *(g)* 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 cannot guarantee anything to be 100% trace free.*

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