

OX CLUB

A La Carte

Sample Menu

Available Wednesday to Saturday, 5pm – 10pm

Aperol spritz	7.5
Negroni	7.5
Vermouth & soda	7.5
Prosecco	6.5
Nocellara olives	3.5
Wood grilled sourdough, chicken schmaltz (g)	4
Wood grilled sourdough, coal roast bone marrow (g)	5
Grilled Jersey oyster, smoked crème fraiche and chive	5 each or 6 for 25
Lindisfarne oyster, bloody marry granita	5 each or 6 for 25
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Flowering courgette, black garlic, ajo blanco (ve)(n)(g)	8
Char sui belly pork skewer, kimchi cabbage and apple and sake sauce (g)	9
BBQ mackerel fillet, pickled radish, rhubarb teriyaki (g)	9
Wye Valley asparagus, chicken butter sauce, spring herbs	11
Beetroot and seaweed terrine, smoked curds, pickled walnut sauce (v)(n)	20
Grilled ray wing, smoked butter hollandaise, crispy brown shrimp (g)	28
Two bone rack of Cull yow, confit shoulder, grilled lettuce Caesar (g)	30
400g Aged bone in sirloin, bone marrow peppercorn sauce, fire roast fondant	32
600g Whole turbot, smoked butter and sea beets	50
800g UK ex-dairy wing rib of beef (to share)	65
1kg Highland cote de boeuf (to share)	80
Beef fat fried Jerusalem artichokes, pickled artichoke emulsion, toasted yeast	4.5
Grilled summer peas, spiced chicken fat dressing, mint (g)	5
Crispy potatoes, wild garlic emulsion, chives (v)	6
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Basque cheesecake, forced Yorkshire rhubarb (g)(v)	7
Yuzu meringue pie (g)(v)	7
Dark chocolate and cherry ganache, morello cherry sorbet, almond brittle (g)(v)	7
Winslade English camembert, sourdough waffle, salted gooseberry compote	9

g = Contains Gluten v = Vegetarian ve = Vegan vo = Vegan Option available n = Nuts

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.