

# OX CLUB

Vermouth & soda	8.5
Yorkshire rhubarb negroni	8.5
Cranberry & hibiscus ( <i>non-alcoholic</i> )	5.95

Nocellara olives, burnt bay and Sicilian lemon ( <i>ve</i> )	4
Grilled sourdough bread, chicken schmaltz ( <i>g</i> )( <i>vo</i> )	5
Cumbrae oysters, pickled ginger granita, rhubarb mignonette	4ea or 6for20

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Thai green tomato salad, pumpkin seed satay, fennel, spring herb ( <i>ve</i> )( <i>g</i> )	8
Hand cut beef tartar, bone marrow rosti, pickled mushroom, wild garlic	13
Grilled sardine, rhubarb and seaweed broth, pickled radish	10
Wye Valley asparagus, cull yow pancetta, wild mint sauce	13

Coal roast cauliflower, grilled alexanders, pecorino, wild mushroom ( <i>vo</i> )( <i>v</i> )( <i>g</i> )	28
Grilled stone bass, sriracha Marie Rose, charred lettuce, devilled brown crab ( <i>g</i> )	28
Salt aged Thirkleby duck, confit leg and offal sausage, elderberry pontack sauce ( <i>g</i> )	38
400g aged bone-in sirloin, peppercorn sauce, roasted roscoff onion	40
600g Dexter wing rib chop, roasted bone marrow, wild garlic, beef fat bearnaise	55
1kg Highland cote de boeuf ( <i>to share, with a selection of sauces</i> )	95

Ember roast beans and peas, smoked pancetta, spring herbs	6.5
Crispy heritage potatoes, burnt lime powder, chipotle mayo ( <i>ve</i> )( <i>g</i> )	6.5

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Burnt Basque cheesecake, Hay poached rhubarb ( <i>g</i> )( <i>v</i> )	7.5
Px sherry baked Alaska, caramelised white chocolate ganache, tonka sponge ( <i>g</i> )( <i>v</i> )	7.5

*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 = Nuts*