

OX CLUB

Nocellara olives, burnt bay and Sicilian lemons	4
Cumbræ oysters, pickled ginger granita, burnt lime verdità	4ea or 6for20
Wood grilled sourdough, chicken schmaltz (g)	5
Peri Peri chicken wing lollipop, red pepper ketchup, burnt lime salt (g)	9
Grilled leeks, pistachio and pumpkin seed romesco, sheeps curd (vo)(g)(n)	8
Grilled sardine, rhubarb and seaweed broth, pickled radish	11
Char sui Tamworth pork jowl, salted apple, pumpkin seed satay (g)	9
Wye Valley asparagus, cull yow pancetta, wild mint sauce	13
Lamb merguez sausage, wild garlic shakshuka, harissa, toast (g)	22
Coal roast cauliflower, alexanders, pecorino, wild mushroom (vo)(v)(g)	28
8oz Onglet steak, smoked peppercorn sauce, roast bone marrow, chips	25
Grilled stone bass, siracha Marie rose, grilled lettuce, devilled brown crab	28
400g aged bone-in sirloin, peppercorn sauce, grilled roscoff onion	40
1kg Highland cote de boeuf (to share, with a selection of sauces)	95
Ember roast beans and peas, smoked pancetta, spring herbs	6.5
Crispy potatoes, wild garlic mayo (v)	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 = Nuts