

OX CLUB

Christmas Feasting Menu

£55 per person

Vermouth & soda	8.5
Negroni	8.5
Cranberry & hibiscus (<i>non-alcobolic</i>)	5.95
Nocellara olives, burnt bay and blood orange (<i>vg</i>)	4
Grilled sourdough bread, chicken schmaltz (<i>g</i>)(<i>vo</i>)	5
Tempura sprout leaves, smoked cod's roe (<i>g</i>)	5
Lindisfarne oyster, clementine granita	4 each 6 for 20

Roast celeriac Waldorf, smoked grape, Yorkshire Blue, pickled walnut (*v*)(*vo*)(*n*)
Crayfish vol au vent, gochujang Marie Rose, grilled lettuce, pickled cucumbers
Smoked coronation chicken terrine, pickled sultana, chicory salad

Wood roast Miatake mushroom, lentil and truffle pie (*g*)
Highland cote de boeuf, salsa verde, house butter
Roasted Thirkleby duck, maple smoked leg, duck offal sausage, salted quince

Potato dauphinoise, confit onion and crispy shallots
Crispy heritage potatoes, stuffing mayo (*vg*)
Winter salad, bitter leaf and citrus (*vg*)

Burnt Basque cheesecake, blood orange honey (*v*)(*g*)
Toasted oat panna cotta, rhubarb, pistachio ice cream (*ve*)(*n*)
Tunworth cheese custard, mince pie, malted barley crackers (*g*)

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