

OX CLUB

Christmas Sample Set Menu

3 courses - £40 per person

Vermouth & soda	8.5
Negroni	8.5
Cranberry & hibiscus (<i>non-alcoholic</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

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, white onion vichyssoise (*g*)(*v*)
Oak smoked ox cheek, bone marrow polenta, date molasses, radicchio
Chalk stream trout, smoked butter cabbage, grilled mussel chowder (*g*)

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