

OX CLUB

Xmas sample menu

Sbagliato	8.5
Winter spiced 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
Tempura sprout leaves, smoked cod's roe (<i>g</i>)	5
Lindisfarne oyster, clementine granita	4ea or 6for20
Roast celeriac Waldorf, smoked grape, Yorkshire Blue, pickled walnut (<i>v</i>)(<i>vo</i>)(<i>n</i>)	8
Crayfish vol au vent, gochujang Marie Rose, grilled lettuce, pickled cucumbers	12
Smoked coronation chicken terrine, pickled sultana, chicory salad	9
Sugar pit cured gammon, grilled vegetable piccalilli, shoestring fries	10
Wood roast maitake mushroom, lentil and truffle pie, white onion vichyssoise (<i>g</i>)(<i>v</i>)	26
Oak smoked ox cheek, bone marrow polenta, date molasses, radicchio	32
Tranche of East coast Brill, smoked butter cabbage, grilled mussel chowder (<i>g</i>)	32
Salt aged Thirlkleby duck, salt baked quince, miso glazed carrots (<i>g</i>)	34
400g Waterford farm sirloin, peppercorn sauce, bone marrow roscoff onions	40
1kg Highland cote de boeuf (<i>to share, with a selection of sauces</i>)	95
Smoked dauphinoise potato, confit onion and crispy shallots	13
Crispy heritage potatoes, stuffing mayo (<i>vg</i>)	6.5
Piccolo parsnip, pickled walnut and toasted coriander, fried sage	7
Burnt Basque cheesecake, blood orange honey (<i>v</i>)(<i>g</i>)	7.5
Toasted oat panna cotta, rhubarb, pistachio ice cream (<i>ve</i>)(<i>n</i>)	7.5
Tunworth cheese custard, mince pie, malted barley crackers (<i>g</i>)	9

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