

OX CLUB

Sbagliato	9.5
Ox Club Negroni	9.5
Cranberry & hibiscus (<i>non-alcoholic</i>)	5.95
Nocerella olives, burnt bay, lemon (<i>vg</i>)	4
Grilled sourdough, chicken schmaltz (<i>g</i>)	5
Fennel salami, bread and butter pickles	6
Rock oyster, pickled rhubarb	4.5ea
Crispy pig tails, XO brown sauce (<i>g</i>)	5.5
Yorkshire duck, watercress, blood orange, pomegranate and onion	12
Grilled Cornish sardines, mojo verde	11
Salt baked celeriac, smoked apple, pickled celery, candied walnuts (<i>vg</i>)	8
Jerusalem artichoke, chicory, truffled ricotta (<i>v</i>)	10
Onion squash, mixed grain pilaf, pickled apricot, labneh, pumpkin seeds (<i>vo</i>)(<i>g</i>)	21
Smoked pork belly, roast plum, red cabbage, spiced jus	26
Wood pigeon, mushrooms, pickled shallots, kale, pancetta	26
Cod loin, mussels, carrot, seaweed butter sauce	30
350g bone in sirloin, beef dripping onion, red wine and bone marrow sauce	45
Whole sea bass to share, moroccan bread salad, chermoula (<i>g</i>)	65
1kg Côte de boeuf, bordelaise sauce, salsa verde, watercress	95
Purple sprouting broccoli, chilli crisp (<i>vo</i>)	6
Ratte potatoes, butter, spring onion	6.5
Watercress, chicory and baby gem, red onion, buttermilk dressing	6
Burnt basque cheesecake, poached rhubarb (<i>g</i>)	7.5
Guanaja chocolate cremeux, clementine, almond financier (<i>g</i>)(<i>n</i>)	8
Winslade cheese, grapes, walnuts, crackers (<i>g</i>)(<i>n</i>)	8

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

