

# OX CLUB

## Chop Night Menu, Wednesday 27th March

Nocerrela olives, burnt bay, lemon £4

Smoked candied almonds £4.5

Sourdough, chicken schmaltz £5

Crispy aubergine, ricotta, honey, thyme £4.50 v

Oyster, Vietnamese dressing, coriander £4.50ea

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English asparagus, smoked lamb bacon, salsa verde £14

Goat cheese, grape, celery, walnut, rocket £12 v

Bbq carrots, miso glaze, sunflower seed satay £10 ve

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### *Mains for two to share individually priced on a blackboard*

800g Middle white pork shoulder chop

1kg Côte de boeuf

800g porterhouse steak

800g Wing rib of beef

1kg rose veal chop

*All served with a selection of sauces. salsa verde, beef fat chimichurri, peppercorn sauce and house butter*

French fries £4.5 ve

Ratte potatoes, seaweed butter £6 v

Purple sprouting Broccoli, lemon thyme, crispy onions £6 ve

Rocket, red onion, old winchester £6 v

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Basque cheesecake, apricot compote £7.50

Chocolate pave, dark cherry, almond £8

Baked alaska, ask about today's flavours £8

Yordale, celery, onion chutney, rye crackers £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