

OX CLUB

Yuzu spritz	8.5
Ox Club Negroni	9.5
Cranberry & hibiscus (<i>non-alcoholic</i>)	5.95
Nocerella olives, bay, lemon (<i>vg</i>)	4
Smoked candied almonds (<i>vg</i>)(<i>n</i>)	4.5
French breakfast radishes, smoked whipped butter	4.5
Grilled sourdough, chicken schmaltz (<i>g</i>)(<i>vo</i>)	5
Cobble lane fennel salami, pickles	5
Crispy pig tails, gochujang, sesame	6
Courgette, dill, olive, barrel aged feta (<i>v</i>)(<i>vo</i>)	8.5
New season garlic, ricotta, mint, toast (<i>v</i>)(<i>g</i>)	9
Grilled peach, burrata, nasturtium, pickled fennel (<i>v</i>)	9.5
Smoked mackerel, heirloom tomatoes, green beans, burnt shallot dressing	8.5
Smoked beef tartare, gherkin ketchup, mushroom, potato	12
Miso glazed aubergine, pak choi, rice cake, furikake (<i>ve</i>)	28
Chicken, broad beans, chicken hash brown, marsala sauce	30
Monkfish, courgette caponata, saffron aioli	36
Lamb loin, slow cooked lamb pastilla, aubergine puree, mint zhoug sauce (<i>g</i>)	36
400g rump steak, beef fat chimichurri, tomato salad	42
1kg Côte de boeuf, peppercorn sauce, beef fat chimichurri	95
French fries (<i>vg</i>)	4.50
Pink fir potatoes, garlic butter (<i>v</i>)(<i>vo</i>)	6
Grilled hispi cabbage, harissa, yoghurt (<i>v</i>)(<i>vo</i>)	6
Heritage tomato salad, red onion, basil dressing (<i>vg</i>)	5.5
Little gem lettuce, croutons, green goddess dressing (<i>vg</i>)	5.5
Burnt Basque cheesecake, sour cherry	7.5
Strawberry and elderflower mousse, shortbread (<i>g</i>)	8
Baked Alaska, ask about today's ice cream flavour	8
Wyfe of Bath, rhubarb chutney, apple, rye crackers (<i>g</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