

OX CLUB

Christmas 2024 Feasting Menu £55ph

Grilled fennel, clementine, almond and salsa verde (v)

Beetroot cured salmon, pickles, treacle soda bread (g)

Home cured beef pastrami, sticky red cabbage, pickled mustard seeds

To share, a selection of

Cote du beouf, salsa verde, whisky peppercorn sauce

Rainbow chard, oyster mushroom and ricotta borek, smoked tomato sauce

(g)(v)

Chalk stream trout, beurre blanc, trout roe

Served with dauphinoise potatoes and seasonal vegetables (v)

Baked basque cheesecake, caramelised blood orange (v)

Medjool date sticky toffee pudding, smoked caramel sauce, vanilla creme

fraiche (v)(g)

Grilled pineapple, mango sorbet, mojo syrup (ve)

Lincolnshire poacher, beef fat mince pie (v)(g)(n) (£6ph supplement)

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