

# OX CLUB

Available Tuesday to Saturday 5pm - 10pm

*This is a sample menu, due to the seasonal nature of the restaurant, dish availability may differ each day*

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Aperol Spritz	7.5
Negroni	7.5
Vermouth & Soda	7.5
Yuzu Gin Fizz	7.5
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Grilled Bread, Chicken Schmaltz ( <i>g</i> )	3
Nocellara Olives, Bay & Orange ( <i>vg</i> )	3
Crispy Sprout Leaves, Smoked Cods Roe ( <i>g</i> )	5
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BBQ Chinese Pigeon, Barley, Golden Beetroot ( <i>g</i> )	7
Cod Cheek, Smoked Butter, Douglas Fir	6
Celeriac Fazzoletti, Smoked Yolk, Truffle ( <i>v</i> )( <i>vo</i> )	6
Venison Tartare, Red Currant, Hazelnut ( <i>n</i> )	9
Grilled Duck Heart, Offal Ragout, Charred Chicory	11
Grilled Mackerel, Caramelized Salsify, Confit Lemon	12
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Coronation Poussin, Pickled Raisin, Spiced Bread Sauce ( <i>g</i> )	17
Squash Dumplings, Sage, Roast Onion, Burnt Apple ( <i>vg</i> )	14
Ox Cheek, Wild Mushroom, Smoked Mash	16
Brill, Roasted Chestnuts, Jerusalem Artichoke	20
8oz Onglet, Red Cabbage & Kombu, Black Garlic	22
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500g Porterhouse Steak	35
800g Middlewhite Pork Shoulder Chop	26
800g Wing Rib of Beef ( <i>To Share</i> )	55
1kg Cote de Beouf ( <i>To Share</i> )	65
Whole Fish ( <i>see board for details</i> )	
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Smoked Raclette, Crispy Potatoes	8
Grilled Hispi Cabbage, Pecorino, Hot Sauce Crumb	4
Cauliflower, Romesco, Sherry Vinegar ( <i>n</i> )( <i>g</i> )	4
Smoked Mash ( <i>v</i> )	3.5
Grilled Parsnip, Walnut Mole ( <i>vg</i> )( <i>n</i> )	4
Brussels Sprouts, Bacon Jam	4
Skin on Fries, Smoked Salt ( <i>g</i> )	3.5

*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 can not guarantee anything to be 100% trace free.*

*g = Contains Gluten v = Vegetarian vg = Vegan vo = Vegan Option available n = Nuts*

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Burnt Basque Cheesecake, Honey, Preserved Cobnut <i>(g)(n)</i>	6
Poached Pear, Smoked Caramel Cracker, Lemon Thyme Custard	6
Chocolate Orange Ganache, Burnt Citrus <i>(vg)(g)</i>	6
Eton Mess, Mulled Wine Sorbet	6
Stitchleton Blue, Quince Tart-Tatin <i>(g)</i>	8

## Coffee

Flat White	2.5
Latte	2.5
Cappuccino	2.5
Americano	2
Espresso	2
Tea	2
Herbal Tea	2.5

## Digestif

Smoked Butter washed Jameson's	7
Black Lemon Limoncello	4.5
PX Sherry, Umboboshi Plum	5.5

## Dessert Wine

Monbazillac, Grange Neuve, 2016	3.5/35
Chianti Rufina, 2004	7/70