

OX CLUB

Sunday Lunch

Available 12pm – 5pm

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

BBQ Chinese Pigeon, Barley, Golden Beetroot (g)	7
Celeriac Fazzoletti, Smoked Yolk, Truffle (v)(vo)	6
Venison Tartare, Red Currant, Hazelnut (n)	9
Grilled Mackerel, Caramelized Salsify, Confit Lemon	7

Roast Beef Rump Cap, Oxtail ragu, Bone Marrow gravy (g)	15.95
Roast Pork Loin & Belly, Smoked Trotter & Fennel gravy (g)	15.95

Served with Yorkshire pudding, pomme anna, carraway butter hispi cabbage, agave roast carrots

Roast Harlequin Squash, pearl barley & vegan haggis risotto (vg)(n)	12
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Served with agave roast carrots, cauliflower & romesco, roast potatoes

Grilled Brill, Chestnut Velouté, roasted Jerusalem artichoke (n)	15
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Burnt Basque Cheesecake, honey, preserved Cobnut (g)(n)	6
Poached Pear, Smoked Caramel Cracker, Lemon Thyme Custard	6
Sticky Toffee Pudding, smoked IPA caramel, dates	6
Ice cream / Sorbet (ask for today's flavours)	4

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