



THE DURHAM OX

## Starters

**New Season Asparagus** Duck Egg, Hollandaise £10

**Beetroot Cured Salmon Gravadlax** Horseradish Crème Fraiche,  
Yorkshire Blinis (Buttered Crumpet!) £8

**Ox Spring Salad** Grilled Delice De Bourgogne En Croute, Peas,  
Watercress, Leaves, Truffled Honey £8

**Sticky Spicy Belly Pork** Chili, Honey, Sesame Dressing, Asian Salad £8

**Ham Hock & Parsley Terrine** Whole Grain Mustard Celeriac Remoulade £7

**Seared Fillet of Beef Carpaccio** Rocket & Fresh Parmesan £11

**Goats Cheese Fritters** Chargrilled Vegetables, Basil Pesto £7

**French Onion Soup (Beef stock)** Oven Baked Cheesy Gruyère Crust £6

## Crustacea

**Seared King Scallops** Watercress & Peas, Caper Butter £12

**Prawn & Crayfish Cocktail** Paprika Marie Rose £8

**Salt & Pepper Fried Squid** Lemon Aioli £9

**Baked Cheesy Queenie Scallops** Garlic & Parsley Butter, Cheddar & Gruyère Crust  
Starter £9 / Main Course with Frites £15

## Sharing Platter

**Seafood Platter** - Baked Queen Scallops, Haddock Goujons,  
Mini Prawn Cocktail, Smoked Salmon

Starter for One £14    Main Course for One or Two to Share £24

## Mains

**Yorkshire Lamb Rump** Dauphinoise Potatoes, Spring Greens,  
Mint & Redcurrant Reduction £19

**Pan Fried Hake** Crushed New Potatoes, Samphire & Seasonal Greens, Shrimp Butter £19

**Chicken Milanese** Bread-crumbed Flattened Chicken, Lemon & Caper Butter,  
Spring Pea Salad, Skinny Fries £16

**The Ox Shepherd's Pie** Slow Braised Lamb, Mash Potatoes, Seasonal Greens £15

**Grilled Yorkshire Pork Loin Chop** Bubble & Squeak, Seasonal Greens, Apple Sauce £14

**Spring Pea Ravioli** Rocket & Regato Cheese £13

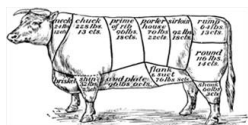
**Roast Duck Breast** Dauphinoise Potatoes, Red cabbage, Cherry Reduction £19

## Comfort Classics ...

**Beer Battered Fish & Chips** Mushy peas, Chunky Chips & Tartare Sauce £14

**Gourmet Burger** Cheddar Cheese & Bacon, Onion Rings & Slaw £14

## Char Grill



**10 Oz Ribeye Steak £26**

**Prime Fillet Of Yorkshire Beef Chateaubriand £60**

For Two To Share

*All Steaks Served With Mushroom, Tomato, House Salad,*

*Chunky Chips Or Skinny Fries*

*Choice Of Sauces - Peppercorn, Béarnaise Or Yorkshire Blue*

## Side Orders £3

Skinny Fries    Or    Chunky Chips

Onion Rings        New Potatoes

Tomato & Shallot Salad        Seasonal Vegetables

*If you require information about any ingredients or allergens in our dishes, please ask a member of our team.*

*All our food is prepared to order so we strive to satisfy all dietary requirements*

*A discretionary 10% service charge will be added to all tables of 10 or more.*



We have the perfect selection of wines available by the glass as recommendations with our current menu...

### Fine white

**Picpoul de Pinet, 2015, Morin Langaran, France**

£6.75(175ml) £9.25(250ml) £26.95 (Bottle)  
*Light, crisp, delicate*

**Chablis 2015 Damp, France**

£9.50(175ml) £13.45(250ml) £39.95 (Bottle)  
*crisp, dry chardonnay*

**Sauvignon Blanc Lofthouse, NZ**

£7.50(175mm) £10.50(250ml) £30.95(Bottle)  
*Super with our queen scallops*

**Sancerre, La Grande Maison, France**

£9.50(175mm) £13.50(250ml) £39.00(Bottle)  
*Cool climate sauvignon blanc. dry*

**Albarino - Pazo la Maza, Spain**

**Rias Baixas**

£8.75(175mm) £12.50(250ml) £36.95(Bottle)  
*lively & refreshing, this is absolutely perfect with seafood & fish dishes*

**Tempranillo Blanco, Rioja Vega, Spain**

£9.50(175mm) £13.50(250ml) £39.00(Bottle)  
*Tempranillo nearly always red wine? This as a white wine is turning heads. This is an amazing food lovers white wine. Perhaps one of the most exciting I've tasted!*

### Fine red

**Soraie 2014, Veneto, Italy**

£7.50(175mm) £10.50(250ml) £30.95(Bottle)  
*This is easy drinking with red meats*

**Ripasso Valpolicella, Astoria, Italy**

£9.50(175mm) £13.45(250ml) £39.95(Bottle)  
*Affectionately known as the "Baby Amarone"*

**Shiraz, Heywood Estate, 2015, Oz**

£7.50(175mm) £10.50(250ml) £30.95(Bottle)  
*Rounded, opulent and rich*

**Malbec 2014, Bodega, Ruca Malen Argentina**

£8.50(175ml) £12.75(250ml) £35.95(Bottle)  
*Perfect steak wine!*

**Chateau D'Angludet, Margaux 2012**

£12.50(175mm) £17.50(250ml) £50.95(Bottle)  
*This is when we start getting serious! This is a super claret, and so good that Corney and Barrow call it their "house" Margaux! Harmonious and long depth, no hard edges, ready to drink*

**PSI, 2012, Ribera del Duero, Spain**

£12.50(175mm) £17.50(250ml) £50.95(Bottle)  
*This is possibly our most favorite red for both flavours and certainly value. If new wave Spanish wine is your thing, this is for you,*

## May Specials

**Spring Salad of the day**  
**Chargrilled Chicken & bacon Caesar**  
**(with or without Anchovies)**

**Gravadlax, Prawn & King Prawn**  
**Spring Salad, Mango, Lime & Mint**

**King Prawn Tempura**

**Asparagus Special**  
**Prosciutto, Poached Egg, Parmesan**

**Peppered 35 Day Aged Ribeye Steak**  
Dauphinoise Potatoes, New Season Asparagus, Black Truffle Butter £29

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**Roasted Fillet Steak**  
Dauphinoise Potatoes, New Season Asparagus, Black Truffle Butter £29

**Osso Buco**  
Slow Braised Yorkshire Rose veal Shin, Parmesan Polenta, Spring Greens, Marsala Reduction

**Fillet of Yorkshire Beef Stroganoff**  
Rice, Gherkins & Sour Cream

& Rice  
Surhf  
Dauphinoise Potatoes, New Season Asparagus, Black Truffle Butter £29