

#DurhamOxSundayLunch

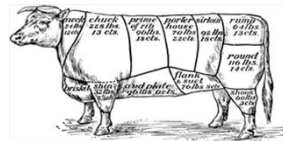
Starters

- New Season Asparagus** Duck Egg, Hollandaise £10
Beetroot Cured Salmon Gravdax 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

Sunday Roasts & Main Courses



- Roast Sirloin Of Prime Yorkshire Beef**
Grand Reserve, 28 Day Matured Beef £15
- Prime Yorkshire Fillet Of Beef Chateaubriand**
For Two To Share £60
- Roast Loin Of Pork**
Apricot & Sage Stuffing, Crackling, Apple Sauce £15
- Roast Supreme Of Chicken**
Bread Sauce & Stuffing £14
- All roasts are served with duck fat roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy*
- Pan Fried Hake**
Crushed New Potatoes, Samphire & Seasonal Greens, Shrimp Butter £19
- Spring Pea Ravioli**
Rocket & Regato Cheese £13
- Fricassee of Spring Vegetables**
Dauphinoise Potatoes, Herb Butter £14

All our food is prepared to order & we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes,
please ask a member of our team.

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,