



#DurhamOxSundayLunch

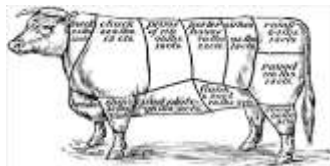
Starters

- SOUP OF THE DAY (V)** £5
- SALT & PEPPER SQUID** Saffron Aioli £8
- CRISPY FRIED BELLY PORK** Sesame Dressing, Asian Salad £8
- PORK & VENISON PATÉ** Farmhouse style, Tomato Chutney, Toasted Sourdough £7
- SEARED PIGEON BREAST** Parsley Root Purée, Salt Baked Root, Radicchio, Walnuts £8
- MOZZARELLA DI BUFFALA** Heritage Tomatoes, Olive Oil, Balsamic Dressing (V) £8
- DÉLICE DE BOURGOGNE CREAM CHEESE STUFFED "DONUTS"**
Whipped Burgundian Délice de Bourgogne Cream Cheese, Samphire & Fennel Salad (V) £8

Crustacea

- PRAWN & CRAYFISH COCKTAIL** Paprika Marie Rose £8
- CRUNCHY FRIED PRAWNS & WASABI** Wasabi Mayo & Miso Dressing £10
- BAKED 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 served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Gravy*
- PAN FRIED HAKE**
Crushed New Potatoes, Samphire, Crayfish & Pernod Velouté £17
- WILD MUSHROOM RAVIOLI**
Rocket & Regato Cheese (V) £11
- MOROCCAN SPICED BEAN "SHEPHERDS PIE"**
Harissa Spiced slow cooked Beans, Tomato & Garlic, Mashed Potato, & Seasonal Greens (V) £12

Big Bad Bloody Mary

Freshly prepared, Spicy Big Tom Tomato Juice & all the trimmings...& Vodka! £6.95

Sunday Favourite Gin!

Our gins of the moment paired with great botanicals & Fever-tree mixers

Slingsby Rhubarb Gin & Ginger Ale

Fresh Raspberries & topped with Fevertree Ginger Ale 6.25

Monkey 47

Pink Grapefruit, Fevertree Tonic, plenty of ice! £7.25

Glass of Champagne?

Delamotte Brut, France delicate & well balanced

Glass £9.25 Bottle £48.50

Or Prosecco Light & refreshing

Glass £6.25 Bottle £25.95

Prosecco SpritzFizz Cocktails

Freshly prepared, topped with Prosecco £7.25

Yorkshire Spritz

St Germain Elderflower Liqueur, Cucumber & Fresh Mint, Topped with Prosecco

Blood Orange Aperol Fizz

Aperol, Blood Orange Liqueur, Fresh Orange & Prosecco

Drivers & Minders £2.95

Lashings of Ginger Beer

Angostura Bitters, Fresh Lime

Shirley Temple

Ginger Ale, Grenadine, Maraschino Cherry

Elderflower Pressé

Berries & Mint

The Ox Cocktails - £7.25

Raspberry Mule

Fresh Raspberries, Vodka, Lime & Ginger Beer

Passion Fruit Mojito

A traditional Cuban highball with a Brazilian twist. Rum, Sugar, Lime Juice, Mint, Lemonade & Passion Fruit

Crayke Sunset

Passoa, Vodka, Lime, Mango Syrup, Grenadine, Angostura Bitters & Pineapple Juice

All our food is prepared to order so 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.