



THE DURHAM OX

Starters

Cured Salmons Gravdax, Cold & Hot Smoked,

Beetroot, Horseradish, Yorkshire Blinis (Buttered Crumpet!) £8

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

Pork & Venison Farmhouse Pate Tomato Chutney, Toasted Sourdough £7

Seared Pigeon Breast Black Pudding, Pancetta, Radicchio, Sherry Vinaigrette £9

Goats Cheese Fritters Chargrilled Vegetables, Basil Pesto £7

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

Thai Spiced Fish Cakes Cucumber, Fennel, Poppy Seed & Chilli Salad £9

Bocconcini Bruschetta Caprese Heritage Tomato, Basil, Balsamic & Olive Oil £7

Crustacea

Prawn & Crayfish Cocktail Paprika Marie Rose £8

Tempura King Prawns Chilli Dressing, Coriander & Lemon £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

Slow Cooked Yorkshire Beef Featherblade Mash, Root Vegetables, Bourguignon Sauce £17

Chicken Milanese Breadcrumbs Flattened Chicken, Lemon & Caper Butter,

Minted Green Salad, Skinny Fries £16

Roasted Butternut Squash Ravioli Rocket & Regato Cheese £13

Roast Duck Breast Dauphinoise Potatoes, Sticky Red Cabbage, Cherry Reduction £19

Seabass Fillet Celeriac Puree, Spinach, Lemon & Chive Beurre Blanc £19

North Sea Fish Pie Cheesy Mash Topping, Seasonal Vegetables £15

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

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(175mm) £9.25(250ml) £25.95 (Bottle)
Light, crisp, delicate

Chablis 2015 Damp, France

£8.75(175mm) £12.50(250ml) £36.95 (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

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(175mm) £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.

