



CELEBRATING OUR 19TH YEAR ANNIVERSARY

Starters

Dill Cured & Hot Smoked Salmon Horseradish Crème Fraiche, Pickled Beetroot £8

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

Mixed Beets & Harrogate Blue Celery & Pickled Walnuts £7

Ham Hock & Game Terrine Fig & Apple Chutney, Toasted Sourdough £7

Goats Cheese Fritters Chargrilled Vegetables, Basil Pesto £7

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

Prawn & Crayfish Cocktail Paprika Marie Rose £8

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

Seafood 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

Ox Winter Salads

Warm Rosemary & Olive Oil Roasted Root vegetables, Beets, Tomato, Leaves, Grains,
Lentils & other nice things.... Dijon Mustard French Dressing £8

Add Grilled Chicken & Bacon £5

Add Goats Cheese Fritters £5

Add Smoked Salmon, Prawn & Crayfish £6

Mains

Roasted Gressingham Duck "a L'Orange" (Half Duck)
Red cabbage, Dauphinoise Potatoes, Orange Sauce £19

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

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

Fillet of Sea Bass Fillet Celeriac Puree, Spinach, lemon & Chive Beurre Blanc £19

Tagliatelle Arabiata Tomato, Chilli, Rocket & Regato Cheese £13

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

Shallot Tarte Tatin roasted Root Vegetable Cassoulet £12

8oz Fillet Steak Dauphinoise potatoes, Green Beans & Red Wine Bordelaise £27

North Sea Fish Pie Seasonal Vegetables £14

Comfort Classics

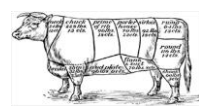
Beer Battered Fish & Chips Mushy peas, Chunky Chips & Tartare Sauce £14

Durham Ox Burger Cheddar Cheese & Bacon, Skinny Fries, House Salad £14

Game Pie Slow Braised Venison, partridge & Pheasant, Mash Potatoes, Seasonal Greens £14

Slow Cooked Barbecue Ribs Skinny Fries, House Salad & BBQ Sauce £16

Yorkshire Beef



60 Day Aged Rump Steak £25

28 day aged 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*

"Ox Celebration Of Beef"

For 3 or 4 people to share...

Chateaubriand, Ribeye & Rump £99

*With all the trimmings ... Mushroom, Tomato, House Salad,
Chunky Chips & Skinny Fries, Mac n Cheese & Steak Sauces...*

Additional Side Orders (Main Courses are already Garnished) All £3

Skinny Fries Chunky Chips New Potatoes Onion Rings Tomato & Shallot Salad Seasonal Vegetables

GLUTEN FREE, VEGAN & VEGETARIAN MENUS AVAILABLE

Foody Wines By The Glass
(Our full list is also available.)

(A Smaller 125ml glass size & prices are also available. Please remember that a 250ml glass is a third of a bottle.)

Ox House Champagne
Delamotte Brut, France

Ox Favourite! Delicate & well-balanced & the "best value Grand Marque Champagne in the area!"

Half Bottle (375ml) £22
.... Two & a bit glasses!

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

Gavi di Gavi - 2017, Raimondo, Italy

£7.75(175mm) £11 (250ml) £32.95(Bottle)
*Ox Favourite! From Piedmont (Barolo country)
light, fresh & easy*

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

Fine red

Rioja Crianza, 2014, Zugober, Spain

£7.50(175mm) £10.50(250ml) £30.95(Bottle)
*Ox Favourite! Dark cherry fruits, great quality Rioja!
Super glass of wine for a stronger pre-dinner drink, or great with food.*

Ox Claret! Maison Sichel Claret Reserve

£7.50(175mm) £10.50(250ml) £30.95(Bottle)
Ox Favourite! From the same people that make Chateau Palmer... that'll do for me!

Ripasso Valpolicella, Astoria, Italy

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

Malbec 2014, Bodega, Ruca Malen Argentina

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

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.*