



# #DurhamOxSundayLunch

## 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

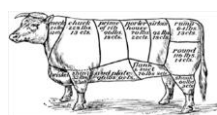
**Ox Winter Salads** Warm Rosemary & Olive Oil Roasted Root vegetables, Beets, Tomato, Leaves, Grains, Dijon Mustard French Dressing £8

## 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

## Sunday Roasts & Main Courses



Robin Hirst at Neasham Grange Farm, Hereford-Angus Cross Grass Fed Beef. Individually selected & dry aged in salt rooms to the perfect amount of time suited to each cut.

**30 Day Aged Roasted Sirloin of Prime Yorkshire Beef** £15

Flat Sirloin, cooked Medium rare, well done available on request

**28 Day Aged Prime Fillet Of Yorkshire Beef Chateaubriand**

For Two to share £60

**60 Day Aged Rump Steak**

Superb Intense Flavour, served with Sunday Accompaniments £25

**"Sunday Celebration Of Beef"**

*For 3 or 4 people to share...*

**Chateaubriand, Ribeye & Rump £99**

*With all the Sunday trimmings ...*

**Roast Supreme Of Chicken**

Garlic & Rosemary roasted, Pastry wrapped Stuffing, Bread Sauce £15

**Roast Loin Of Pork**

Apricot & sage Stuffing, Crackling & Apple Sauce £15

**All roasts are served with Duck fat Roast Potatoes, Seasonal Vegetables & Gravy**

**Fillet of Sea Bass**

Celeriac Puree, Spinach, lemon & Chive Beurre Blanc £19

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

**Root Vegetable, Tomato & Bean Pie**

Cheesy Mash Topping, Seasonal vegetables £12

**Smaller Roasts Available for smaller people & Children's Menu Available**

## SEASONAL BLACK BOARD SPECIALS AVAILABLE

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.

## 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**

.... 2 & 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 Dampt, 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, Zugoiber, 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!*

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