



CELEBRATING 20 YEARS 2019

STARTERS

Crispy Arancini

Deep fried Risotto Balls, Melting Mozzarella, Balsamic & Basil Pesto £8

Dill Cured & Hot Smoked Salmon

Horseradish Crème Fraiche, Pickled Beetroot £8

Sticky Spicy Belly Pork

Chili, Honey, Sesame Dressing, Asian Salad £8

Smoked Duck & Duck Rillettes

Pickles & Celeriac Remoulade, Toasted Sourdough £7

French Onion Soup

(Beef Stock) Oven Baked Cheesy Crust £7

Warm Salad Niçoise

New Potatoes Green Beans, Capers, Olives, Sun Dried Tomatoes, Poached Egg
Starter £8 Main £12

Sautéed Wild Mushrooms On Toast

Creamy Sauce, Toasted Brioche, Poached Egg £8

Pan fried King Scallops

Elizabethan Black Pudding, Pancetta, Apple £12

Prawn & Crayfish Cocktail

Paprika Marie Rose £8

Baked Cheesy Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère Crust
Starter £10 / Main Course with Frites £16

OX 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

MAIN COURSES

Seared Salmon Niçoise Warm Salad of New Potatoes Green Beans, Capers, Olives, Sun Dried Tomatoes £18

Pan Roasted Fillet of Hake Crushed New Potatoes, Spinach, Brown Shrimp & Caper Butter £19

Rump Of Dales Lamb Dauphinoise Potatoes, Seasonal Vegetables, Minted Jus £19

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

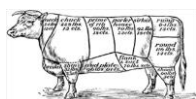
Caramelised Shallot Tarte Tatin Roasted Root Vegetable Cassoulet £13

8oz Fillet Steak Dauphinoise Potatoes, Green Beans & Red Wine Bordelaise £28

Game Pie Slow Braised Venison, Partridge & Pheasant, Mashed Potatoes, Seasonal Greens £14

Spaghetti Arrabbiata Garlic, Tomato, Chili, Rocket & Regato Cheese £14

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...*

OX COMFORT CLASSICS

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

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

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

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

Portobello Mushroom Burger Cheddar Cheese, Tomato, Onion Rings, Skinny Fries £13

WINES OF THE MONTH

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

Fine white

Picpoul de Pinet, 2015, Langaran, France

£6.75 (175ml) £9.25 (250ml) £26.95 (Bottle)

Light, crisp, delicate

Gavi di Gavi - 2017, Raimondo, Italy

£7.75 (175mm) £11 (250ml) £32.95 (Bottle)

From Piedmont (Barolo country) light, fresh & easy

Chablis 2015 Damp, France

£9.50 (175ml) £13.45 (250ml) £39.95 (Bottle)

crisp, dry chardonnay

Fine red

Ox Claret! Maison Sichel Claret Reserve

£7.50 (175mm) £10.50 (250ml) £30.95 (Bottle)

From the same people that make Chateau Palmer, that'll do for me!

Rioja Crianza, 2014, Zugoer, Spain

£7.50 (175mm) £10.50 (250ml) £30.95 (Bottle)

Dark cherry fruits, super glass of wine for a stronger pre-dinner drink, or great with food.

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!

ADDITIONAL SIDE ORDERS

*(Main Courses are already Garnished)
All £3*

Skinny Fries

Chunky Chips

New Potatoes

Onion Rings

Tomato & Shallot Salad

Seasonal Vegetables

VEGETARIAN

VEGAN &

GLUTEN FREE

MENUS 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.