



CELEBRATING 20 YEARS 2019

Gluten Free Menu

STARTERS

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

Smoked Duck & Duck Rillettes Pickles & Celeriac Remoulade £7

Sautéed Wild Mushrooms Creamy Sauce, Poached Egg £8

Prawn & Crayfish Cocktail Paprika Marie Rose £8

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

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

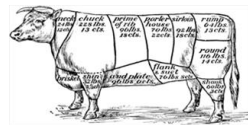
8oz Fillet Steak Dauphinoise Potatoes, Green Beans & Red Wine Bordelaise £28

OX COMFORT CLASSICS

Grilled Haddock "Fish & Chips" Mushy Peas, Chunky Chips* Or New Potatoes & Tartare Sauce £14

Durham Ox Burger (GF Roll) Cheddar Cheese & Bacon, Skinny Fries* Or New Potatoes, House Salad £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 * Or New Potatoes, Dauphinoise Potatoes*

***Chips!**

Our fryers are NOT 100% Gluten Free.

Our fryers are used for Gluten products. Depending on the degree of your Gluten intolerance you may wish to have chips or fries.

Or...

We can provide New Potatoes Or Dauphinoise Potatoes as a completely GF alternative.

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.

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, Zugoiber, 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

Tomato & Shallot Salad

Seasonal Vegetables

VEGETARIAN & VEGAN

MENUS AVAILABLE