

CELEBRATING 20 YEARS - 2019 SPRING MENU



STARTERS

Farmhouse Terrine

Celeriac & Wholegrain Mustard Remoulade,
Toasted Sourdough, Apple Chutney £7

Cauliflower & Cumin Fritters

Chilli & Garlic Hummus, Minted Yoghurt £8

Sticky Spicy Belly Pork

Chili, Honey, Sesame Dressing, Asian Salad £8

Burrata Caprese

Fresh Burrata Mozzarella, Heritage Tomatoes,
Fresh Basil, & Aged Balsamic £8

Prawn & Crayfish Cocktail

Paprika Marie Rose £9

French Onion Soup

Gruyère Crouton £7

Simple Smoked Salmon Horseradish Crème
fraiche, Yorkshire Blinis (Crumpet!) £8

Seared Pigeon Breast

Hovingham Elizabethan Recipe Black Pudding,
Bacon Lardons & Redcurrant Reduction £9

Wye Valley Asparagus Ravioli

Spring Pesto, Rocket & Regatta Cheese
Starter £9 / Main £15

Baked Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère Crust
Starter £12 / Main Course With Frites £18

SEAFOOD PLATTER

Baked Queen Scallops, Haddock Goujons,
Mini Prawn Cocktail, Smoked Salmon
Starter for One £15
Main Course for One
Or Two to Share as a Starter £26

OX SPRING SALADS

Ox Smashed Avocado Bruschetta Salad Chili Humous, Heritage Tomatoes, Aged Balsamic £10

Ox Spring Salad Peas, Cucumber, Heritage Tomatoes, Leaves, Grains, Croutons & Other nice things,
Mint & Honey Dressing £10

Add Fresh Burrata Mozzarella £4

Add Grilled Chicken Supreme £9

Add Cauliflower & Cumin Fritters £6

Add Ribeye Steak Or Fish Dish (£ cost of main course)

MAIN COURSES

Roasted Monkfish Wild Garlic & Burrata Risotto, Toasted Pine Nuts £23

Pork Fillet Wrapped With Prosciutto, Black Pudding Mash, Creamed Savoy Cabbage, Apple Sauce £19

Pan Roasted Fillet of Hake Crushed New Potatoes, Samphire, Spinach, Brown Shrimp & Caper Butter £18

Harissa Spiced Braised Veal Shin Herb Mashed Potatoes, Carrot & Cumin, Tomato & Harissa Sauce £17

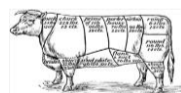
Wye Valley Asparagus Ravioli Spring Pesto, Rocket & Regatta Cheese £15

Roast Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce £17

Duo Of Dales Spring Lamb Roast Rump Of Lamb, Shepherds Pie, Seasonal Greens, Minted Reduction £25

Smoky Black-eyed Bean & Tomato Stew Paprika, Chilli & Cinnamon,
New Potatoes, Seasonal Greens £14

YORKSHIRE BEEF



28 day aged 10 Oz Grand Reserve Ribeye Steak £26

Prime Fillet Of Grand Reserve 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 COMFORT CLASSICS

Yorkshire Beef & Black Sheep Pie Horseradish Scone Dumpling, Mashed Potatoes, Seasonal Greens £14

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

Gourmet Burger Cheddar Cheese & Bacon, Onion Rings & Skinny Fries £14

Chicken Milanese Bread Crumbed Chicken, Lemon & Caper Butter, Truffle Mayonnaise, Skinny Fries £16

Tomato & Bean Pie Cheesy Mash Topping, Seasonal Vegetables £12

ADDITIONAL SIDE ORDERS All £3

(Main Courses are already Garnished)

Skinny Fries, Chunky Chips, New Potatoes, Onion Rings, Seasonal Vegetables

SET LUNCH MENU

2 COURSES £18

3 COURSES £20

Farmhouse Terrine

Celeriac Remoulade, Toasted Sourdough,
Apple Chutney

Simple Smoked Salmon Horseradish Crème
fraiche, Yorkshire Blinis (Crumpet!)

Cauliflower & Cumin Fritters

Chilli & Garlic Hummus, Minted Yoghurt

Homemade Soup Of The Day

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Roast Chicken Supreme Dauphinoise Potatoes,
Seasonal Greens, Forestiere Sauce

Yorkshire Beer Battered Fish & Chips

Mushy Peas, Tartare Sauce & Lemon

Wye Valley Asparagus Ravioli

Spring Pesto, Rocket & Regatta Cheese

Yorkshire Beef & Black Sheep Pie

Horseradish Scone Dumpling, Mashed Potatoes,
Seasonal Greens

Smoky Black-eyed Bean & Tomato Stew

Paprika, Chilli & Cinnamon, Crushed New Potatoes,
Samphire & Spinach

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Vanilla Crème Brûlée Homemade Shortbread

Yorkshire Rhubarb Mess Meringue & Cream

Mango Sorbet & Coconut Ice Cream

LUNCHTIME SANDWICHES

Served with A Shot of Soup & A Few Chips

Steak Sandwich "Yorkshire Dip" £12

Rocket, Tomato, Horseradish Cream & Onion Gravy

Classic BLT £8

Prawn & Crayfish Paprika Marie Rose £10

Smoked Salmon Horseradish Crème Fraiche £9

Burrata Caprese Bruschetta £10

Fresh Burrata Mozzarella, Heritage Tomatoes, Fresh
Basil, Extra Virgin Rapeseed Oil & Aged Balsamic.

Smashed Avocado & Grilled Bacon

Bruschetta £12

On Toast, Chilli Hummus & Aged Balsamic

VEGETARIAN, VEGAN & GLUTEN FREE MENUS AVAILABLE

All our food is prepared to order so we strive to
satisfy all dietary requirements.
If you require information about any ingredients or
allergens in our dishes.

Please ask a member of our team.

A discretionary 10% service charge will be added to
all tables of 10 or more