

SPRING 2019 – EARLY BIRD

5.30PM UNTIL 6.45PM NOT SATURDAYS

ALL £10

Ox Lamb Kebab!

Lamb & Mint Kofte, Pitta Bread, Minted Yoghurt, Skinny Fries & Salad

Yorkshire Beef & Black Sheep Pie

Horseradish Scone Dumpling, Mashed Potatoes, Seasonal Greens

Wye Valley Asparagus Ravioli

Spring Pesto, Rocket & Regatta Cheese

Ox Smashed Avocado & Bacon Bruschetta

On thick Toast, Chili Humous & Aged Balsamic

Fish & Chips

Mushy Peas, Tartare Sauce & Lemon

Ox Cheeseburger

Cheddar Cheese & Bacon, Onion Rings & Skinny Fries

Portabello Mushroom Burger

Cheddar Cheese, Onion Rings, Skinny Fries

Chicken Milanese

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

Smoky Black-eyed Bean & Tomato Pie

Cheesy Mash Topping, Seasonal Vegetables

EARLYBIRD SPECIAL RIBEYE STEAK £20

28 Day Aged 10 Oz Prime Yorkshire Ribeye Steak

Mushroom, Tomato, House Salad,
Chunky Chips Or Skinny Fries

Choice Of Sauces Peppercorn, Béarnaise Or Yorkshire Blue

Early Bird Desserts £5

Vanilla Creme Brûlée Homemade Shortbread

Yorkshire Rhubarb Mess Meringue & Cream

Mango Sorbet & Coconut Ice Cream Sundae

EARLY BIRD HAPPY HOUR DRINKS

5.30PM–6.45PM

NOT SATURDAYS

HAPPY FIZZ

Astoria Pink Prosecco ~~£29.95~~

Happy Hour Price £22 per bottle

HAPPY WHITE

Picpoul de Pinet, 2015,

Langaran, France. one of our favourites,

light & delicate ~~£26.95~~

Happy Hour £20 per bottle

HAPPY RED

Pinot Noir Reserva, 2015, Chile,

Vina mar, Ripe fruits & elegant

~~£27.95~~

Happy Hour Price £20 per bottle

HAPPY COCKTAILS

LE GRANDE FIZZ - Grey Goose

Vodka, St Germain Elderflower Liqueur,

Fresh Lime, Soda, ice & slice £6

APEROL SPRITZ Aperol, Prosecco,

Soda £6

YORKSHIRE SPRITZ St Germain

Elderflower liqueur, Cucumber & Fresh Mint,

topped with Prosecco £6

DRIVERS & MINDERS

Temperance No Alcohol G&T
Absolutely fantastic, ice & fresh lime

£3

Shirley Temple - Ginger Ale,
Grenadine, Maraschino Cherry £3

Heineken Zero

Old Moot Zero Alcohol Cider

SPRING 2019 LUNCH MENU

2 COURSES £18 3 COURSES £20
EVERY DAY EXCEPT SUNDAYS – NOON UNTIL 2.15PM

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, Forestier 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 Creme 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