



#DURHAMOX SUNDAY LUNCH

STARTERS

Simple Smoked Salmon Horseradish Crème Fraiche, Yorkshire Blinis £8

Sticky Spicy Belly Pork Chilli, Honey, Sesame Dressing, Asian Salad £8

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

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

Farmhouse Terrine Celeriac & Wholegrain Mustard Remoulade, Apple Chutney £7

Cauliflower & Cumin Fritters Chilli & Garlic Hummus, Minted Yoghurt £8

French Onion Soup (Beef stock) Oven Baked Cheesy Crust £7

Prawn & Crayfish Cocktail Paprika Marie Rose £9

Baked Cheesy Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust
Starter £12 / Main Course with Frites £18

SEAFOOD PLATTER

Seafood Platter - Baked Queen Scallops, Haddock Goujons,
Mini Prawn Cocktail, Smoked Salmon

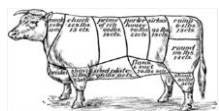
Starter for One £15 Main Course for One or Two to Share £26

OX SPRING SUNDAY SALAD

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

.... Add Roast Beef, Chicken Or Pork (price of main course)

SUNDAY ROASTS & MAIN COURSES



30 Day Aged Roasted Sirloin of Prime Yorkshire Beef £16
Cooked Medium Rare (Well Done is available on request)

28 Day Aged Prime Fillet Of Yorkshire Beef Chateaubriand
For Two to share £60

"Sunday Celebration Of Beef"

For 3 or 4 people to share...

Chateaubriand, Ribeye & Sirloin £99

With all the Sunday trimmings ...

Garlic & Rosemary Roast Supreme Of Chicken

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

Pan Roasted Fillet of Hake

Crushed New Potatoes, Spinach, Brown Shrimp & Caper Butter £19

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

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

Smoky Black-Eyed Bean & Tomato Pie (V) Cheesy Mash Topping,
Seasonal Vegetables £12

SEASONAL BLACK BOARD SPECIALS AVAILABLE

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!

CHILDREN'S MENU

Smaller Roasts Available with all the trimmings ...

Roast Loin Of Pork

Roast Chicken

Roasted Sirloin of Prime Yorkshire Beef

All £9

Bangers & Roasties

Two Sausages, Gravy &
Sunday Vegetables £8

Pasta (V)

Simple Tomato Sauce £8

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Ice Cream Sundae

Chocolate sauce £4

Kids Sticky Toffee Pudding

Ice cream & Caramel Sauce £4

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.