

SUNDAY LUNCH 2020

STARTERS

Trio of Salmon Hot Smoked Salmon, Gravdax & Salmon Roulade, Pickles & Dill Crème Fraiche Yorkshire Blinis (Crumpet!) £10

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

Goats Cheese & Pea Fritters Pea & Beetroot Salad £8

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

Burrata, Porcini & Wild Mushroom Risotto Fresh Burrata Mozzarella, Toasted Walnuts £10

French Onion Soup Gruyère Crouton £7

Cured Duck & Charcuterie Ox "Salade Landaise" - Smoked Duck, Duck Rillettes, Chicken Liver Parfait, Cured Ham, Pickles, Quince Jelly, Croutons £12

Goats Cheese & Thyme Ravioli Tomato Sauce, Regatta Cheese & Rocket £9

Prawn & Crayfish Cocktail Paprika Marie Rose £9

Baked Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust £12

OX SUNDAY SALAD

Avocado Salad

Smashed Avocado, Peas, Cucumber, 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 £17
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 £15

Roast Loin Of Pork

Apricot & Sage Stuffing, Crackling & Apple Sauce £15

All roasts are served with Duck fat Roast Potatoes, Seasonal Vegetables & Gravy

Spiced Bean & Tomato Pie Cheesy Mash, Seasonal vegetables £14

Pan Roasted Fillet of Hake

Crushed New Potatoes, Spinach, Lemon & Caper Butter £19

Goats Cheese & Thyme Ravioli Tomato Sauce, Regatta Cheese & Rocket £15

Burrata, Porcini & Wild Mushroom Risotto Fresh Burrata Mozzarella, Toasted Walnuts £17

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

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

Rioja Crianza, 2014, Zugober, Spain

£7.50 (175ml) £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 (175ml) £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 £10

Bangers & Roasties

Two Sausages, Gravy & Sunday Vegetables £8

Goats Cheese & Pea Fritters

Sunday Vegetables £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.