



CELEBRATING 20 YEARS - 2020

GLUTEN FREE MENU

STARTERS

Simple Smoked Salmon Horseradish Crème fraiche £8

Farmhouse Terrine Apple Chutney £7

Burrata, Porcini & Wild Mushroom Risotto

Fresh Burrata Mozzarella, Toasted Walnuts

Starter £10 / Main £17

Prawn & Crayfish Cocktail Paprika Marie Rose £9

Ox "Salade Landaise" Smoked Duck, Duck Rillettes, Chicken Liver Parfait

Cured Ham, Pickles, Quince Jelly, GF Bread £12

OX SALADS

Smashed Avocado, Peas, Cucumber, Roasted Root Vegetables, Carrot, Leaves,
& Other nice things, Mint & Honey Dressing £11

Add Fresh Burrata Mozzarella £4

Add Grilled Chicken Supreme £9

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

MAIN COURSES

Cherry Roasted Gressingham Duck Breast Fondant Potato, Sticky Red Cabbage,

Cherry Sauce £22

Pan Roasted Fillet of Hake Crushed New Potatoes, Samphire, Spinach,

Lemon & Caper Butter £19

Burrata, Porcini & Wild Mushroom Risotto

Fresh Burrata Mozzarella, Toasted Walnuts £17

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

OX COMFORT CLASSICS

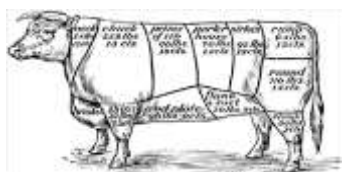
Grilled Haddock "Fish & Chips" Mushy Peas, Chunky Chips*

Or New Potatoes & Tartare Sauce £14

Durham Ox Burger (GF Roll) Cheddar Cheese & Bacon,

Skinny Fries* Or New Potatoes £14

YORKSHIRE BEEF



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

ADDITIONAL SIDE ORDERS All £3

(Main Courses are already Garnished)

Skinny Fries, Chunky Chips, New Potatoes, Seasonal Vegetables

DAILY SPECIAL BLACK BOARDS

Please ask our team for dietary details

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 Dampt, 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, Zugober, 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!

*Chips!

Our fryers are NOT 100% Gluten Free.

Our fryers are used for other Gluten containing 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.