



SUNDAY LUNCH

STARTERS

Prawn & Crayfish Cocktail Paprika Marie Rose £10

Cured Salmon Plate Smoked Salmon, Gravavlax & Salmon Roulade,
Dill Crème Fraiche, Buttered Crumpet £11

Burrata Mozzarella Caprese Tomato, Basil, Balsamic & Olive Oil £10

Sticky Spicy Belly Pork Chilli, Honey, Sesame Dressing, Asian Salad £10

Farmhouse Terrine Apple Chutney, Toasted Brioche £9

Goats Cheese Fritters Harissa Humous, Smashed Avocado, Pumpkin seeds £9

French Onion Soup (Beef stock) Cheesy Gruyère Crust £9

Baked Cheesy Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust
Starter £14 / Main Course with Salad & Frites £23

Vegetable Gyoza & Spring Rolls – Chili Salad, Chili Dressing (Vegan) £9

Pea & Mint Ravioli Peas, Crème fraiche, Gem Lettuce
Starter £9 Main £16

Tomato & Basil Salad – Hummus, Basil, Olive Oil & Balsamic Dressing (Vegan) £9

Ox Seafood Platter

Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon.

One size, good as a main course or for two as a starter £35 - Add fries? +£4

Lobster Platter Royale – Add a whole grilled Lobster Thermidor - £89 For 2 people

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 £9

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Ice Cream Sundae

Chocolate sauce £4.5

Kids Sticky Toffee Pudding

Ice cream & Caramel Sauce £4.5

SUNDAY ROASTS & MAIN COURSES

Dry Aged Roasted Sirloin of Prime Yorkshire Beef £22

Cooked Medium Rare (Well Done is available on request)

28 Day Aged Prime Fillet Of Yorkshire Beef Chateaubriand - For Two to share £74

SUNDAY LOBSTER “SURF & TURF” ROYALE - £109 For 2 people

Whole Grilled Lobster Thermidor & Dry Aged Roasted Sirloin of Prime Yorkshire Beef

Baked Queen Scallops, Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon.
Roast Potatoes, Yorkshire Puddings & Sunday Trimmings

OX CELEBRATION OF BEEF PLATTER - £149 For 4 people

Prime Yorkshire Chateaubriand, Roasted Sirloin & Chargrilled Ribeye

with all the Sunday trimmings.

Roast Supreme Of Chicken Garlic & Rosemary Stuffing & Sunday trimmings £18

Roasted Rump Of Lamb Yorkshire Pudding, Roast Potatoes, Minted Redcurrant Reduction & Sunday Vegetables £21.5

Market Fish Of The Day Crushed New Potato Cake, Spinach, Samphire, Caper Butter £26.5

Harissa Bean & Butternut Squash Ragout New Potatoes, Seasonal Greens, Tomato Hummus £16 (Vegan)

Thai Vegetable Curry Coconut, Ginger, Chili, Jasmine Rice £17.5 (Vegan)

SUNDAY LUNCH BLACK BOARD SPECIALS

PUDDINGS £7.5

Vanilla Crème Brûlée - Shortbread Biscuit

Crêpes Suzette – Zesty Orange sauce, Vanilla Ice cream, Grand Marnier flambee

Bakewell Tart - Vanilla Crème Patisserie, Dark Cherry Ice Cream

Sticky Toffee Pudding - Toffee Sauce, Cinder Toffee Ice Cream

Pavlova - Fresh Cream, Berries

Warm Banana, Toffee & Pecan Pudding - Cinnamon & Vegan Vanilla Ice Cream (GF & Vegan)

Goey Chocolate Brownie - Chocolate Sauce, Vanilla Ice Cream

Ice Cream Sundae (GF) – Of the Day

Affogato - Vanilla Ice Cream, Hot Espresso & Biscotti

OX CHEESE BOARD - Delice De Bourgogne, Harrogate Blue, Black Bomber, Chutney, Biscuits
& Fruitcake £12

If you don't fancy a pudding...

“La Grande Finale”

A trio of - Large Espresso, Sweet Treat
& a Cognac (Or Calvados) £12

Irish Coffee... & Other Boozy Coffees

Irish Whiskey, Hot Coffee & Cream Float £8.5

ESPRESSO MARTINI - Grey Goose, Kahlua,
Espresso £7.50

*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 dining tables