



Starters

Prawn & Crayfish Cocktail Paprika & Whisky Marie Rose £10

Salmon Plate Smoked, Gravdax & Roulade, Dill Crème Fraiche £10

Farmhouse Terrine Apple Chutney, Toasted Brioche £9

Goats Cheese Fritters (V) Harissa Humous, Smashed Avocado, Pumpkin Seeds £9

Baked Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Cheese
Starter £14 / Main Course with Triple Cooked Chips £23

Beetroot Falafel (VG) Celeriac Remoulade, Sesame Dressing, Griddled Flat Bread
Starter £9 / Main course with new potatoes £16

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 triple cooked chips? +3.95

Feasting Main Course Platters to share...

Seafood & Lobster Platter Royale

Ox Seafood Platter & a whole grilled Lobster Thermidor, with triple cooked chips

Main Course - £80 For 2 people

Ultimate Lobster "Surf & Turf Royale" Platter

Ox Seafood Platter, grilled Lobster Thermidor & 40 Day Aged Sirloin Steak,

with triple cooked chips *Main Course - £99 For 2 people*

Main Courses

Rump Of Lamb Dauphinoise, Seasonal Greens, Minted Redcurrant Reduction £24

Roast Chicken Supreme Dauphinoise Potatoes, Forestiere Sauce £19

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

Tomato & Bean Pie (V) Cheesy Mash, Seasonal Vegetables £15

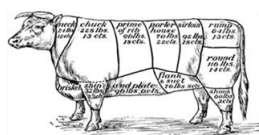
Breadcrumbs Chicken Milanese Caper Butter, Triple Cooked Chips, House Salad £18

Prime Yorkshire Fillet Steak (6oz) Dauphinoise Potatoes,
Seasonal Vegetables, Madeira Reduction £32

Market Fish Of the Day – Please see Black boards

DAILY SPECIALS BOARDS

Char Grill



40 Day, Dry aged Sirloin, On the Bone "Club Steak" 18 oz £33

Grilled Mushroom, Tomato, House Salad, Triple Cooked Chips, choice of sauce

Extra sauces- Green Peppercorn Sauce, Classic Béarnaise Or Yorkshire Blue, £3 each

Ox Chateaubriand Platter - For 2 To Share £75

Prime Fillet of Yorkshire Beef roasted & sliced. Served With Mushroom, Tomato, House Salad,
Triple Cooked Chips & Onion Rings. Choice of 2 Sauces

Extra sauces- Green Peppercorn Sauce, Classic Béarnaise & Yorkshire Blue, £3 each

(Lunch only)

Lunchtimes

All served with a shot of Soup
& A few Chips

Smoked Salmon & Cream Cheese £10

Prawn & Crayfish Cocktail £10

Chicken & Bacon Club £12

**Simple Black Bomber Cheddar
& Chutney £9**

**Beetroot Falafel & Hummus
Flat Bread (VG) £9**

Ox Ploughman's Lunch £16

Cheddar, Homemade Terrine, Bread & Biscuits
A shot of Soup & a few chips.

Comfort Classics

Yorkshire Beer Battered Fish & Chips

Mushy Peas, Tartare Sauce & Lemon £16

Gourmet Burger Cheddar Cheese & Bacon,

Onion Rings, Proper Chips £16

Mushroom & Grilled Halloumi Burger

Pesto, Onion Rings & Triple Cooked Chips £16

Puddings

Sticky Toffee Pudding £7

Toffee Sauce, Cinder Toffee Ice Cream

Vanilla Crème Brûlée

Shortbread Biscuit £7

Banana, Toffee & Pecan Pudding
Cinnamon & Vegan Vanilla Ice Cream
(GF & Vegan) £7

Warm Bakewell Tart £7

Warm Custard, Dark Cherry Ice Cream

Goey Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream £7

Affogato Vanilla Ice Cream, Hot

Espresso & Biscotti £7

Pudding Blackboard of the Day

Don't fancy a pudding?

"Grande Finale" Have a trio of Large

Espresso, Sweet Treat & a Cognac

(Or Calvados)! £12

Irish Coffee & Other Boozy Coffees

Irish Whiskey, Hot Coffee & Cream Float £8

ESPRESSO MARTINI Grey Goose,

Kahlua, Espresso £7.50

*Sides £3.95 - (Main Courses Are
Already Garnished)*

**Triple Cooked Chips, Skinny Chips,
New Potatoes, Onion Rings**

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.