



SUNDAY LUNCH

Starters...

Prawn & Crayfish Cocktail Paprika & Whisky Marie Rose £10

Salmon Plate Smoked, Gravavlax & 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 £9

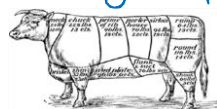
Ox Seafood Platter

Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail,
Smoked Salmon. - Add triple cooked chips? +3.95
One size, good as a main course or for two as a starter £35

Seafood & Lobster Platter Royale

Ox Seafood Platter & a whole grilled Lobster Thermidor,
with triple cooked chips.
Main Course - £80 For 2 people

Sunday Beef...



Dry Aged Roasted Sirloin of Prime Yorkshire Beef £20

Cooked Medium Rare (Well Done is available on request)

28 Day Aged Prime Fillet of Yorkshire Beef Chateaubriand

For Two to share £75

Ox Celebration of Beef Platter

Trio of – Roasted Sirloin, Prime Yorkshire Chateaubriand,
and chargrilled 40 Day Dry Aged Sirloin on the Bone
... with all the Sunday trimmings
Main Course - £130 For 4 people

Sunday Main Courses...

Roast Rump Of Lamb

Yorkshire Pudding, Minted Redcurrant Gravy, Sunday Trimmings £19

Garlic & Rosemary Roasted Chicken Supreme

Homemade Stuffing, Yorkshire Pudding & Sunday trimmings £19

MARKET FISH OF THE DAY BLACKBOARDS

Sunday Tomato & Bean Pie (V)

Cheesy Mash Topping, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £16

Harissa Bean & Butternut Squash Ragout (VG)

New Potatoes, Seasonal Vegetables, Tomato Hummus £16

Beetroot Falafel (VG)

New Potatoes, Celeriac Remoulade, Sesame Dressing £16

Children's Menu

Smaller Roasts Available with all the
trimmings ...

Roast Loins 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

Puddings

Sticky Toffee Pudding Toffee Sauce,
Cinder Toffee Ice Cream £7

Vanilla Crème Brûlée Shortbread
Biscuit £7

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

Warm Bakewell Tart Warm Custard,
Dark Cherry Ice Cream £7

Goey Chocolate Brownie Chocolate
Sauce, Vanilla Ice Cream £7

Affogato Vanilla Ice Cream, Hot
Espresso & Biscotti £7

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

Sunday Cheese Board

Delice De Bourgogne, Harrogate Blue,
Black Bomber Cheddar
Biscuits, Chutney & Fruitcake £12

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.