

# SUNDAY LUNCH

## Starters

### Salmon Plate

Smoked, Gravdax & Roulade,  
Dill Crème Fraîche £11

### Sticky Belly Pork

Soya & sesame dressing, Asian Salad £10

### Farmhouse Terrine

Apple Chutney, Toasted Brioche £10

### Goats Cheese & Pea Fritters (V)

Pea & Mint Salad, Humous £10

### Crispy Fried Smoked Tofu (Vg)

Sesame dressing, Asian Salad £10

### French Onion Soup

(Beef stock) Grilled Gruyère Crouton £8.5

### Baked Queenie Scallops

Garlic & Parsley Butter,  
Cheddar & Gruyère Cheese £14  
(Main Course with Triple Cooked Chips £23)

### Prawn & Crayfish Cocktail

Classic Marie Rose £11

### Ox Seafood Platter

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

One size, Good for two to share,  
as a starter, or lunch. £35

Or for one as a main course if you're hungry!

Add triple cooked chips? +£3.95

## Feasting Main Course Platters to share...

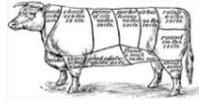
### Seafood & Lobster Platter Royale

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

### Ultimate Lobster & Ribeye "Surf & Turf Royale"

Ox Seafood Platter, a whole grilled Lobster Thermidor & Aged Ribeye Steak, triple cooked chips  
Main Course - £99 For 2 people

## Main Courses



Our prime Yorkshire beef is locally sourced by award winning farmer and butcher, Charles Ashbridge of Taste Tradition, from Mount Grace Farm, Thirsk. Dry aged from 28 - 38 days.

### Roasted Dry Aged Sirloin of Prime Yorkshire Beef

with all the Sunday trimmings £20  
Cooked Medium Rare (Well Done is available on request)

### 28 Day Aged Prime Fillet of Yorkshire Beef Chateaubriand

with all the Sunday trimmings.  
For Two to share £75

### Ox Celebration of Beef Platter

Trio of – Roasted Sirloin, Prime Yorkshire Chateaubriand, & Chargrilled Ribeye  
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 £20

#### Garlic & Rosemary Roasted Chicken Supreme

Homemade Stuffing, Yorkshire Pudding & Sunday trimmings £19

#### Maple & Thyme Caramelised Shallot Tatin (Vg)

New Potatoes, Seasonal Vegetables, Pickled Salad £20  
(Or Sunday Roast potatoes, Yorkshire Pudding, Vegetables V)

#### Crispy Fried Smoked Tofu (Vg)

New Potatoes, Seasonal Vegetables, Pickled Salad £20  
(Or Sunday Roast potatoes, Yorkshire Pudding, Vegetables V)

**MARKET FISH OF THE DAY**

**DAILY BLACKBOARD SPECIALS**

## 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

### 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

### Orange Frangipane Sticky Cake (Gf & Vg)

Blood Orange Sorbet, Orange Sauce £7

### Ox Raspberry Pavlova

Raspberry Meringue, Cream, Raspberries £8

### Triple Chocolate Brownie

Salted Caramel Sauce, Vanilla Ice Cream £7

### Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £7

### Coconut & Mango Sundae

Coconut Ice Cream, Mango Sorbet £7

### Cheese Menu available

### Don't fancy a pudding?

#### "The Grande Finale"

Don't fancy a pudding?

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

### Espresso Martini

Grey Goose, Kahlua, Espresso £8

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.