



Starters

- Salmon Plate** - Smoked, Gravavlax & Roulade, Dill Crème Fraiche £11
Farmhouse Terrine - Celeriac Remoulade, Apple Chutney, Toasted Brioche £10
Prawn & Crayfish Cocktail Marie Rose £11
Goats Cheese & Pea Fritters (V) - Pea & Mint Salad, Humous £10
Sticky Belly Pork an Ox Favourite! Soya & 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)
Crispy Fried Smoked Tofu (Vg) Sesame dressing, Asian Salad £10

OX SEAFOOD PLATTER - Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon.
 One size, Good for two to share, as a starter, or a good lunch. £35
 Or for one as a main course if you're hungry! Add triple cooked chips? +£3.95

Spring Buddha Bowl Salads

- Ox Buddha Bowl Salads (Vg) One size £13**
Pickled slaw, Avocado Guacamole, Celeriac Remoulade, Pea & Mint, Grains... and other nice things...
Goats Cheese & Pea Fritter Buddha Bowl (v) £19 **Crispy fried Tofu Buddha Bowl (Vg)** £19
Smoked Salmon & Prawns Buddha Bowl £19
Grilled Chicken Supreme Buddha Bowl £20
Fillet Steak Buddha Bowl £30 **Ribeye Steak Buddha Bowl** £30

Feasting Main Course Platters to share...

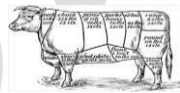
- SEAFOOD & LOBSTER PLATTER ROYALE**
 Ox Seafood Platter & a whole grilled **Lobster Thermidor**, with triple cooked chips
Main Course - £80 For 2 people
- OX SURF & TURF PLATTER - £70 For 2 people**
 Ox Seafood Platter & a **40 Day Aged Ribeye Steak** with triple cooked chips
- ULTIMATE LOBSTER & RIBEYE "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

- Rump Of Lamb** Dauphinoise Potatoes, Seasonal Greens, Minted Redcurrant Reduction £24
Roast Chicken Supreme Dauphinoise Potatoes, Forestière Sauce £20
Maple & Thyme Caramelised Shallot Tatin (Vg) - New Potatoes, Seasonal Vegetables, Pickled Salad £20
Breadcrumbs Pork Schnitzel Confit Garlic & Caper Butter, Triple Cooked Chips, Red Cabbage Slaw £20
Mount Grace Farm Fillet Steak 6oz Dauphinoise Potatoes, Greens, Madeira Reduction £32
Market Fish Of the Day - Please see **Blackboard Specials, Hodgson's of Hartlepool**, the freshest fish & shellfish from our shores



Ox "Lobster & Chips" Thermidor
 Baked Cheesy Scallops, Chips & Salad. (availability)
 £35 Half Lobster £49 Whole Lobster



Our 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.

- Dry Aged Mount Grace Ribeye (10oz) £33**
 Classic Garni - Mushroom, Tomato, Triple Cooked Chips, Caesar Salad, choice of sauce.
 Choice of Sauce - Peppercorn, Bearnaise, Yorkshire Blue (Extra sauces £3.95)

- Fillet Of Beef Chateaubriand Platter £75 - For 2 To Share**
 Prime Fillet of Yorkshire Beef roasted & sliced. Served With Mushroom, Tomato, Caesar Salad, Triple Cooked Chips, Onion Rings. Choice of 2 Sauces

Comfort Classics

- Yorkshire Beer Battered Fish & Chips** Mushy Peas, Tartare Sauce & Lemon £16
Gourmet Burger Cheddar Cheese & Bacon, Onion Rings, & Triple Cooked Chips £17
Mushroom & Grilled Halloumi Burger (V) Pesto, Onion Rings & Triple Cooked Chips £16

OX LUNCHTIMES

(Lunchtimes only)

Sandwiches

All served with a shot of Soup & A few Chips

- Smoked Salmon & Cream Cheese** £12
Prawn & Crayfish Cocktail £12
Simple Cheddar & Chutney £10
- Ox Chicken & Bacon Club** £14

Ox Ploughman's Lunch £15
 Cheddar, Homemade Terrine, Bread & Biscuits
 A shot of Soup & a few chips.

Side Orders

All £3.95
 (Main Courses Are Already Garnished)
 Triple Cooked Chips, Skinny Fries
 New Potatoes, Onion Rings

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

Irish Coffee & Other Boozy Coffees
 Irish Whiskey, Hot Coffee & Cream Float £8
Calypso Coffee (Tia Maria), Jamaican (Rum)
Napoleon (Cognac)

After Dinner Cocktails, Whiskies, liqueurs

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.

**DAILY BLACKBOARD
 SPECIALS**