



GLASS CHAMPAGNE
Delamotte £13

NEGRONI
Campari, Ox Gin,
Vermouth, Orange £9

YORKSHIRE SPRITZ
St Germain Elderflower liqueur,
Cucumber, Fresh Mint, Prosecco £9

TROPICAL RUM PUNCH
Lost Years Coconut spiced Rum, Mango &
Pineapple, shaken £9

CITRUS BELLS
Orange Juice, Lime &
Grapefruit Tonic £5
NO ALCOHOL

STARTERS

Salmon Plate

Smoked, Gravadlax & Roulade,
Dill Crème Fraiche £11

Farmhouse Terrine

Apple Chutney, Toasted Brioche £10

Goats Cheese Fritters (V)

Harissa Humous, Smashed Avocado,
Pumpkin Seeds £10

Sticky Belly Pork – An Ox Favourite! Soy &
sesame dressing, Asian Salad £10

Crispy Fried Smoked Tofu (Vg) –
Sesame dressing, Asian Salad £10

Baked Queenie Scallops

Garlic & Parsley Butter,
Cheddar & Gruyère Cheese £15
(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

WINTER SUPERFOOD SALAD (Vg)

Grains, Pulses, roasted vegetables, Avocado, Peas, Cucumber, Beans & Other nice things. (Vg) £12 (one size)

Add Pea & Goats Cheese Fritters (v) £19

Add Crispy fried Tofu (Vg) £19

Add Grilled Chicken Supreme £20

Add Ribeye Or Fillet Steak £37

Or other main course item? (price of main course)

MAIN COURSES

FEASTING PLATTER TO SHARE

OX SURF & TURF PLATTER - £80 For 2 people

Ox Seafood Platter & a 40 Day Aged Ribeye Steak with triple cooked chips

Rump Of Lamb - Dauphinoise Potatoes, Seasonal Greens, Minted Redcurrant Reduction £25

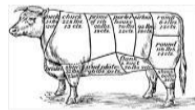
Roast Nut & Vegetable Wellington (Vg) – New Potatoes, Seasonal Vegetables,
Tomato & Coriander Sauce £22

Roast Chicken Supreme - Dauphinoise Potatoes, Forestière Sauce £20

Prime Yorkshire Fillet Steak 6oz - Dauphinoise Potatoes, Greens, Madeira Reduction £37

Market Fish Of the Day - Please see Blackboard Specials, Hodgson's of Hartlepool,
the freshest fish & shellfish from our shores

STEAKS & GRILLS



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) £38

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 £85 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 £18

Gourmet Burger - Cheddar Cheese & Bacon, Onion Rings, & Triple Cooked Chips £17

Mushroom & Grilled Halloumi Burger (V) - Pesto, Onion Rings & Triple Cooked Chips £16

DAILY BLACKBOARD SPECIALS

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 £15

Ox Ploughman's Lunch £15

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

SIDE ORDERS

(Main Courses Are Already Garnished)

Triple Cooked Chips, Skinny Fries

New Potatoes, Onion Rings

All £4.5

PUDDINGS

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream £8

Vanilla Crème Brûlée - Shortbread Biscuit £7

Chocolate Brownie - Chocolate sauce,
Vanilla Ice Cream £7

Banana, Toffee & Pecan Pudding (Gf, Vg)

Vegan 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"

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

White Chocolate Mint Drop

Vodka, White Choc Liqueur, Crème De Menthe,
Apple Juice £9

Espresso Martini

Grey Goose, Kahlua, Espresso £9

Irish Coffee

& Other Boozy Coffees £9

Irish (Whiskey) 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.