

# SUNDAY



# LUNCH

## Grey Goose Sunday Bloody Mary!

Jump start your Sunday!  
We make a good one! £10

**Glass  
Champagne**  
Delamotte £14

**Yorkshire Spritz**  
St Germain Elderflower liqueur,  
Cucumber, Fresh Mint, Prosecco £10

**Tropical Rum Punch**  
Lost Years Coconut spiced  
Rum, Mango & Pineapple,  
shaken £9

**Rock Shandy**  
Ginger Beer, Lime,  
Lemon & Angostura  
Bitters £5

## Arrival Nibbles

### Breadbasket

Hummus & Yorkshire Butter  
£4 to share

### Freshly Shucked Oysters

Daily Blackboard - Shallot Vinegar, Tabasco & Lemon  
**3 Oysters £12 Half Dozen £22 Dozen £39**

## Starters

**Ox Soup Of the Day** Artisan Bread

**Sticky Spicy Belly Pork £12** Chili, Honey, Sesame Dressing, Asian Salad

**Goats Cheese & Pea Fritters £10 V** Hummus, Pea & Beetroot Salad

**Smooth Chicken Liver Parfait £10** Puckett's Piccalilli, Toasted Brioche

**Tempura Battered Tender stem Broccoli £9 VG** Chilli, Garlic, Lime, Sesame

**Cured Salmon £12** Smoked Salmon, Gravdax, Roulade, Dill Crème Fraiche

**Prawn & Crayfish Cocktail £11** Paprika Marie Rose

**Tempura King Prawns £13** Mango & Chilli Dip

**Baked Queen Scallops** An Ox Favourite! Queen Scallops, Garlic & Parsley Butter, Cheddar & Gruyère Cheese, baked in king Scallop Shell.

Starter - Two shells £16 (Smaller Portion - One Shell £9)

Main Course Size (3 shells) with Skinny Fries £25

### Ox Seafood Platter

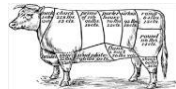
Baked Queen Scallops, Haddock Goujons,  
Mini Prawn Cocktail, Smoked Salmon.

One size £38

Good for two to share, as a starter, or a good lunch for one if you're hungry!

Add triple cooked chips? +£4

## Main Courses



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.

### Sunday Beef

**Roasted Dry Aged Sirloin of Prime Yorkshire Beef**

with all the Sunday trimmings £25

Cooked Medium Rare (Well Done is available on request)

**Fillet Of Beef Chateaubriand - For 2 To Share - £85**

with all the Sunday trimmings

### OX SUNDAY CELEBRATION OF BEEF PLATTER

Trio of Roasted Sirloin, Prime Yorkshire Chateaubriand & Chargrilled Ribeye  
with all the Sunday trimmings.

**Main Course - £140 For 4 people**

## Sunday Roasts & Main Courses

**Roast Rump Of Lamb £25** - Yorkshire Pudding, Sunday Trimmings, Minted Redcurrant Gravy

**Roast Chicken Supreme £23.5** - Yorkshire Pudding, Garlic & Rosemary,  
Homemade Stuffing, Sunday Trimmings

**Roast Loin Of Pork £22.5** - Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

**Roast Nut & Vegetable Wellington £22 V** - Yorkshire Pudding,  
Sunday Trimmings, Vegetable Gravy (VG Option available)

**Market Fish Of the Day** - Please see Blackboard Specials

## DAILY BLACKBOARD SPECIALS

## Childrens Menu

Smaller Roasts Available with Yorkshires,  
roasties and all the trimmings ...

**Roast Loin of Pork**

**Roast Chicken**

**Roasted Sirloin of Yorkshire Beef**

All £12

**Banger & Roasties**

Sausage, 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 £8

**Vanilla Crème Brûlée**

Shortbread Biscuit £8

**Chocolate Brownie**

Chocolate sauce, Vanilla Ice Cream £8

**Banana, Toffee & Pecan Pudding (GF, VG)**

Vegan Ice-Cream £8

**Affogato**

Vanilla Ice Cream, Hot Espresso & Biscotti £8

**Old Fashioned Crêpes Suzette £12**

Orange & Grand Marnier Flambé, Ice Cream

**Coconut & Mango Sundae**

Coconut Ice Cream & Mango Sorbet £7

**"The Grande Finale"**

Have a trio of Large Espresso, Sweet Treat  
& a Cognac (Or Calvados) £14

**Espresso Martini**

Grey Goose, Kahlua, Espresso £9

**Irish Coffee**

**& Other Boozy Coffees £9**

*Irish (Whiskey) Calypso Coffee (Tia Maria),  
Jamaican (Rum) Napoleon (Cognac)*

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.