

**Rock Shandy  
Ginger Beer**

Angostura Bitters, Fresh  
Lime, Lemonade £5  
NO ALCOHOL

**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

**Negroni**  
Campari, Ox Gin,  
Vermouth, Orange £9

# FIZZ & CHAMPAGNE

Prosecco, Brut, ASTORIA ESTATE, Italy £10 glass **BOTTLE 750ML £32**

**Ox House Champagne**

Delamotte Brut, France - Delicate & well-balanced  
by the glass £14 Half Bottle £30 Bottle £55

**Tattinger** £70  
**Pol Roger White Foil** *Winston Churchill's Favorite tippel!* £70  
**Veuve Clicquot** *The Orange branding needs little introduction* £70  
**Laurent Perrier Rose** £90  
**Bollinger Special Cuvee** £85  
*Bollinger reputation precedes it, ripe orchard fruits, biscuit creamed finish.*

**Taittinger Compte De Champagne** £195  
*Magnificent pedigree & amazing champagne. One of the finest there is.*

## WHITE WINE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>OX HOUSE WHITE La Brouette Blanc, France</b> <i>Fresh, clean &amp; delicious</i>	6.5	9	£23.5
<b>Chilean Sauvignon Blanc, Panul Estate</b> <i>A favourite of gooseberry &amp; fresh cut grass!</i>	7	9.5	£26
<b>Pinot Grigio, Sanziana, Romania</b> <i>Light, fresh ... Far too easy to drink!</i>	7	9.5	£26
<b>Unoaked Chardonnay, Campesino, Chile</b> <i>Rich &amp; buttery fruit...</i>	7	9.5	£26
<b>Picpoul de Pinet, Morin Langaran, France</b> <i>One of my favourites, light and delicate</i>	9	12.5	£33
<b>OX MENU - Seafood Platter &amp; the Ox Belly Pork</b>			
<b>New Zealand Sauvignon Blanc, Lofthouse</b> <i>Classic, crisp new world Sauvignon!</i>	10	13.5	£38
<b>OX MENU - Lobster Thermidor Or anything with Dauphinoise potatoes!</b>			

**ROSE**  
BY THE GLASS

<b>Pinot Grigio Blush</b> <i>Lush, fruity, &amp; dangerously easy to drink.</i>	7.75	11	£29
<b>Chateau La Tour de L'Eveque, Provence Rose</b> <i>Beautiful Provençale Rose!</i>	11	14.5	£39
<b>MAGNUM</b> 1.5 litre, 2 bottles			£75
<b>Whispering Angel Rose</b> <i>Very popular, Rose of the moment &amp; dangerously easy to drink.</i>	12	16.5	£40
<b>MAGNUM</b> 1.5 litre, 2 bottles			£80
<b>DOUBLE MAGNUM</b> 3 litre, 4 bottles			£160
<b>IMPERIALE</b> 6 litre, 8 bottles			£360

## FOODY GREAT WHITE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>Gavi di Gavi - Raimondo, Italy</b> <i>From Piedmont (Barolo country) light, fresh &amp; easy</i>	10	14	£38
<b>OX MENU - Great pairing with richer dishes like Cheesy scallops &amp; Lobster</b>			
<b>Albarino - Pazo la Maza, Rias Baixas</b> <i>lively &amp; refreshing, but still has a richness.</i>	11	14.5	£42
<b>OX MENU - So delicious with fish &amp; shellfish, also, chicken &amp; pork</b>			
<b>Chablis, Dampt, France</b> (also drinks well without food!) £50	13.5	18	£50
<b>OX MENU - with all fish &amp; Seafood &amp; cuts through rich cheese sauce!</b>			
<b>FANTASTIC with fish &amp; Chips!</b>			

## ZERO ALCOHOL WINE

*This really is excellent. It is delicious & complex. Not just fruit juice!*

**Sparkling De-alcoholised Chardonnay** £29  
*A fabulous alcohol-free alternative for a celebration.*  
**Rich Red De-alcoholised Syrah** £29

## ICONIC

### CHAMPAGNE

**Brimancourt Champagne "Blanc De Blanc"** £70  
*Very boutique & quality selection of grapes. Excellent Blanc De Blanc Champagne.*

**Pink Champagne**

**Brimancourt Rose** £65  
*Uniquely elegant, fabulous with seafood starters.*

**Laurent Perrier Rose** £90

### DELICIOUS SPAIN

**Albarino - Pazo la Maza, Rias Baixas** £42  
*lively & refreshing, OX MENU this is perfect with seafood & fish dishes. And spicy belly pork.*

### BURGUNDY

**Pouilly-Fuisse, Aux Bouthieres 2021** £58  
**Domaine La Chapelle**  
**OX MENU** Ox Scallops, Chicken, & fish dishes, and very decadent with fish & Chips!

**Montagny Premier Cru, Olivier Leflaive** £99  
**"Bonneveaux" Olivier Leflaive**  
*Great Chardonnay from an outstanding producer.*  
**OX MENU** Ox Scallops, Chicken, & fish dishes...

**Chassagne- Montrachet 2021**  
**"Abbaye De Morgeot" Olivier Leflaive** £165  
*Magnificent & a real treat.*  
*Great Chardonnay from an outstanding producer.*  
**OX MENU** Ox Scallops, Chicken, & fish dishes...

**Saint-Aubin En Remilly Premier Cru 2021, Olivier Leflaive.** £79

### WHITE RHONE

**Condrieu 2019/20, Rhone, France** £70  
**Domaine De Monteillet**  
*Delicious Viognier Grape, tropical and balanced, a great food wine for OX MENU cheesy scallops, fish dishes.*

### LOIRE

**Sancerre, La Croix, Saint Laurent, France** £45  
*There's Sauvignon Blanc from around the world & then there's the original, cool climate, fresh, crisp, beautiful Sancerre! This is stunning!*

### SOUTH AFRICA

**Hamilton Russel, Chardonnay, 2020**  
**Hemel-en-Aarde** £55  
*Delicious Warm climate Chardonnay, buttery & complex. Another good white wine for OX MENU Ox Scallops, Chicken, and fish dishes...*

*Vintages may vary, please check when presented.*

# OX RED WINE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
... Lighter			
<b>OX HOUSE RED La Brouette Rouge</b> <i>A really good quality house wine</i>	6.5	9	£23.5
<b>Merlot, Panul Estate, Chile</b> <i>Easy drinking deep red, smooth finish</i>	7	9	£26
<b>Pinot Noir Reserva, Chile</b> <i>The Agua Santa, quality vineyard, Ripe fruits &amp; elegant</i>	8	11.5	£30
... Heavier			
<b>Shiraz, Puertas Antiguas, Chile</b> <i>Top quality, spicy &amp; rich shiraz.</i> <b>OX MENU – great with lamb, pies, Sunday roast.</b>	8	11.5	£30

# FOODY RED BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>Montepulciano Rocastella, Italy</b> <i>Big flavours of dark fruits, with a lingering spicy finish</i> <b>OX MENU – Perfect with the chicken &amp; the Asian pork belly</b>	9.5	13.5	£35
<b>Rioja Crianza, Zugober, Spain</b> <i>Dark cherry fruits, great quality Rioja! Super glass of wine for a stronger pre-dinner drink, or great with food.</i> <b>OX MENU – Lamb Rump &amp; Sunday Roasts</b>	10	14.5	£38
<b>House Claret - Maison Sichel Claret Reserve, France</b> <i>From the same people that make Chateau Palmer... that'll do for me!</i> <b>OX MENU – Perfect with any of the red meat especially the beef</b>	10	14.5	£38
<b>Malbec, Flor De Cardon, Argentina</b> <i>Deep, rich, hedgerow flavours &amp; slight pepper. Like Argentina, in North Yorkshire we have superb beef, but alas not the marvellous Malbec vineyards!</i> <b>OX MENU – Great Steak Pairing wine</b> <b>MAGNUM - Malbec, Ruca Malen, Argentina</b> Magnum (1500ml) £75	11	16	£41
<b>Ripasso Valpolicella Classico, Astoria, Italy</b> <i>An amazing wine from the Veneto region. And often lovingly referred to as "Baby Amarone"</i> <b>OX MENU – Great pairing with richer dishes like game, also very good with the Lamb Rump.</b>	13	18	£49

# PUDDING

BY THE GLASS

**Chateau Briatte, Sauternes, France**  
75ml glass £6 Half Bottle £30

**Pedro Ximenez Solera Reserva, Emilio Lustau, Spain**  
*Luscious notes of dried figs, chocolate, caramel, and coffee!*  
75ml glass £6

# PORT

**Churchills Dry White Port (super as an aperitif with Tonic)**  
**Churchills Late Bottled Vintage**  
**Graham LBV, Douro Portugal**  
75ml glass £6

OUR STANDARD WINE GLASS POUR IS 175ML  
(125ML SMALLER GLASS SIZES & PRICES ARE ALSO AVAILABLE)

PLEASE REMEMBER THAT A LARGE 250ML GLASS IS A THIRD OF A BOTTLE!

# ICONIC RED

My handpicked tasting selection. These wines represent great value for money. Vintages may vary, please check when presented.  
Enjoy, Mx

## SOUTH AFRICA

**Optima 2017, Anthonij Rupert, Franschhoek** £49  
*This is a rich and intense Bordeaux Blend red. Cabernet, Merlot, Cabernet Franc, & Petit Verdot.*  
**OX MENU** Brilliant with Beef, Game, Sunday Lunch.

## RHONE

**Cote-Rotie Les Bescasses, 2016, Chapoutier** £99  
*Not just the place, but the people that make it. Classic Syrah from the region of the infamous Chateaneufdupape, provides a bold & structured wine.*  
**OX MENU** Lamb, Duck, Terrine, Game.

## DELICIOUS SPANISH

**PSI, Ribera del Duero, Spain** £59  
*This is possibly our most favorite red for both flavour & certainly value. If new wave Spanish wine is your thing, this is for you, AWESOME!*

**Vina Real Rioja Reserva 2019, CUNE**

*A great Rioja. Drinking well!*

**MAGNUM £80**

## RED BURGUNDY

**Pommard, 2019, Cyrot-Buthiau, Burgundy** £52  
*Textbook red burgundy, of forest floor & bright fruits. Elegant & lighter than the bigger wines below.*

**Nuit St. George 2018, Domaine du Clos des Poulettes** £89  
*Superb pinot noir, creating a savory, rich and classic Burgundian glassful.* **OX MENU** Duck, Pork, Game

## FINE BORDEAUX

**Chateau Barrail Du Blanc Grand Cru Saint Emilion**  
*Fantastic claret! very good value, Silky finish, elegant*  
**BOTTLE £52 MAGNUM £95**

**Chateau Batailley 2014 Pauillac, Bordeaux** £168  
*Northern Medoc region. The vineyard sits just next to Mouton-Rothschild. Predominantly Cabernet Sauvignon, with classic Pauillac additions of Petit Verdot & Cabernet Franc .... Super Beef wine...*

**Chateau Rocheyron 2011 Grand Cru Saint Emilion** £189  
*A completely organic vineyard, on the edge of the limestone plateau of St Emilion. Peter Sisseck, the man behind Pingus has his hand in this marvellous wine. Merlot & Cabernet Franc, fabulously balanced wine of excellent pedigree.*

## ITALIAN

**Amarone, Astoria, Veneto, Italy** £55  
*more than twice the number of grapes are needed to make Amarone wines, hence the richness.*

**Guidalberto 2019, Tenuta San Guido, Tuscany** £80  
*The famous house of Sassicaia. Bold, Structured, with finesse. Cabernet/Merlot blend. Superb with Beef.*

**Barolo "La Tartufaia" 2018** £80  
*Giulia Negri, Italy, a great big wine from Piedmont. A real "knife and forker"*

**GAJA, Barolo Dragonis, 2016 Piedmont, Italy** £165  
*The Gaja house is arguably one of the best in Italy. This classic Barbaresco, is a magnificent example of what the Nebbiolo grape can do.*