

**Pink Champagne
Brimancourt Rose**
£70

*Uniquely elegant, fabulous with
Oysters & seafood starters.*

Freshly Shucked Oysters
3 Oysters £12 Half Dozen £22 Dozen £39
Classic – Shallot Vinaigrette, Tabasco & Lemon

Breadbasket £4 Hummus & Yorkshire Butter To Share

**Whispering Angel
Rose - Ox Special!**
£40 per bottle

£12 (175ml) £16.50 (250ml)
*The pink of the moment, light, fresh
& great with just about anything!*

STARTERS & SALADS

Sticky Spicy Belly Pork £12 Chilli, Honey, Sesame, Asian Salad, Lime

Pressed Ham Hock & Parsley Terrine £10 Celeriac Remoulade & Piccalilli

Ox Gin & Beetroot Cured Salmon £12 Cooper King Gin, Horseradish Crème Fraiche, Crumpet

Mushroom & Truffle Arancini £10 Creamed Mushroom, Garlic, Rosemary **V**

Broccoli & Harrogate Blue Cheese Tart £10 Pear & Walnut Salad, Honey & Rapeseed Oil Vinaigrette **V**

Prawn & Crayfish Cocktail £12 Paprika Marie Rose

Ox Cheesy Baked Queenie Scallops

An Ox Favourite! Queen Scallops, Garlic & Parsley Butter, Cheddar & Gruyère. 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 One size £38

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

Good for two to share, as a starter, or a main course?

Add a portion of fries Or triple cooked chips? +£4

Ox Buddha Bowl

Be Good To Yourself! - Fresh & Colourful Salad without the lettuce!

Grains, Pickled Cabbage, Beets, Beans, Peas, Cucumber (one size) **£13** (VG Option available)

Add Broccoli & Harrogate Blue Cheese Tart £20 **V**

Add Mushroom & Truffle Arancini £20 **V**

Add Prawn & Crayfish Marie Rose £25

Add Grilled Chicken Supreme £25

Add Ribeye Or Fillet Steak £36

Add any other main course or special... £ of main course

MAIN COURSES

Chicken Supreme Forestière £24 Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Gressingham Duck Breast £30 Dauphinoise Potatoes, Charred Tenderstem Broccoli, Boozy Cherry reduction

Goan Spiced Vegetable Curry £22 Jasmine Rice, Almonds, Coconut, Mango (VG Option available)

Sweet Potato, Cranberry & Cheese Wellington £23 New Potatoes, Seasonal Greens (VG Option available)

PRIME YORKSHIRE BEEF

Our Yorkshire beef is locally sourced by award winning farmer and butcher,
Charles Ashbridge of Taste Tradition, Mount Grace Farm, Thirsk

Fillet (6oz) £38 Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction

Ribeye (10oz) £38 35 Day-dry aged – Mushroom, Tomato, Caesar Salad, Triple Cooked Chips
Choice of Steak Sauce +£3 - Peppercorn, Tarragon Béarnaise, Yorkshire Blue

FEASTING PLATTERS TO SHARE

Ox Ribeye “Surf & Turf” Platter - £79 For 2 people

Ox Seafood Platter & a 35 Day Aged Ribeye Steak, Triple cooked chips

Fillet Of Beef Chateaubriand Sharing Platter - £90 For 2 people

Prime Fillet, Roasted & Sliced - Mushroom, Tomato, Caesar Salad, Triple Cooked Chips, Onion Rings.
Choice of Steak Sauce (included) Peppercorn, Béarnaise, Or Yorkshire Blue

COMFORT CLASSICS

Fish & Chips £19 Haddock, Mushy Peas, Tartare Sauce

Ox Smashed Bacon & Cheeseburger £18

Homemade Double Pattie, Cheese Fondue, Tomato Relish, Onion Rings, Skinny Fries

Mushroom & Grilled Halloumi Burger £17 Pesto Dressing, Onion Rings & Skinny Fries **V**

MARKET FISH, SHELLFISH & BLACKBOARD SPECIALS

Glass of Champagne

Delamotte £14 (Bottle £55)

Yorkshire Spritz £10

St Germain Elderflower liqueur, Gin, Cucumber, Fresh Mint, Topped with Prosecco

Ox Bloody Mary

We make a Good One! £10

Tropical Rum Punch

Lost Years Coconut Spiced Rum, Mango & Pineapple, Shaken! £9

Rock Shandy

Ginger Beer, Angostura, Lime, Lemon £5
(No alcohol)

LUNCHTIMES

Sandwiches

Sliced White, Brown Or Crusty Ciabatta.
GF Bread available.

All served with a shot of Soup.
& A few Proper Chips

**Smoked Salmon &
Dill Crème Fraiche** £12

Prawn & Crayfish Cocktail £14

Simple Cheddar & Chutney £10 **V**

**Triple Chicken & Bacon
Toasted Club** £16

Lettuce, Tomato, Mayonnaise

**Battered Fish Buttie
in Ciabatta** £16

Lettuce, Tomato, Tartare Sauce

Ox Ploughman’s Lunch £18

Cheddar, Ham Hock Terrine,
Thorntons Pork Pie, Pickles, Bread & Biscuits
A shot of Soup & a few chips.

Side Orders All £4

All Main Courses

Are Already Garnished

Triple Cooked Chips, Skinny Fries
New Potatoes, Onion Rings

*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 & we strive
to satisfy all dietary requirements.*

*A discretionary 10% service charge
is added to all tables.*

All gratuities are distributed with our team.

CELEBRATING



25 YEARS

Glass Champagne
Delamotte £14

Ox Bloody Mary
We make a Good One! £10

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

Ox Tropical Rum Punch
Lost Years Coconut Spiced Rum,
Mango & Pineapple, Shaken! £9

Rock Shandy
Ginger Beer, Angostura,
Lime, Lemon £5
(No alcohol)

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SUNDAY LUNCH

STARTERS

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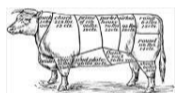
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

Good for two to share, as a starter... or a main course for one if you are hungry!

Add a portion of fries Or triple cooked chips? +£4

MAIN COURSES

Sunday Beef



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.

Roasted Dry Aged Sirloin of Prime Yorkshire Beef £25

Yorkshire Pudding, Roast potatoes, with all the Sunday trimmings

Cooked Medium Rare (Well Done is available on request)

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

Yorkshire Pudding, Roast potatoes, 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

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

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

Sweet Potato, Cranberry & Cheese Wellington £23 V

Yorkshire Pudding, Sunday Trimmings, Vegetable Gravy *(VG Option available)*

Market Fish Dishes Of the Day - Please see Blackboard Specials

DAILY BLACKBOARD SPECIALS

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.

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

Chocolate Torte & Boozy Cherries

Rich Chocolate, Brandy Cherries, Cream £9

Lemon Posset

Summer Berries Compote, White Chocolate £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

Orange & Grand Marnier Flambé, Ice Cream £12

Ice Cream Sundae Of the Day £8

“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 - (Tia Maria),
Jamaican - (Rum) Napoleon - (Cognac)

After Dinner Cocktails, Whiskies, liqueurs