

CELEBRATING



25 YEARS

MIDWEEK LUNCHTIMES & EARLY DOORS SPECIAL!

FEASTING PLATTERS & A COMPLIMENTARY GLASS OF FIZZ, OR OUR CHOSEN WINE OF THE MOMENT!

ENJOY A **COMPLIMENTARY 125ML GLASS OF WHISPERING ANGEL ROSE** WITH OUR **FEASTING PLATTERS**
OR A GLASS OF **ASTORIA PROSECCO**,
OR A GLASS OF FABULOUS RED **MONTEPULCIANO**, FROM THE RENOWNED
ROCASTELLA VINEYARD. PERFECT WITH THE MAGNIFICENT YORKSHIRE BEEF FROM
TASTE TRADITION BUTCHERS.

OR A NON-ALCOHOLIC OX COCKTAIL

MONDAY TO FRIDAY
LUNCHTIMES - MIDDAY TO 215PM
EARLY DOORS - BEFORE 6.45PM (ORDERS IN KITCHEN BEFORE 645PM)

OX FEASTING PLATTERS

OX SEAFOOD PLATTER

Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon,
Buttered Brown Bread, Triple Cooked Chips - **£42 for 2 people**

OX SURF & TURF PLATTER - £79 For 2 people

40 Day Aged Ribeye Steak - Baked Queen Scallops, Haddock Goujons,
Mini Prawn Cocktail, Smoked Salmon, Buttered Brown Bread, Triple Cooked Chips

FILLET OF BEEF CHATEAUBRIAND PLATTER - £90 For 2 people

Prime Fillet Of Yorkshire Beef (Taste Tradition, Mount Grace Farm)

Roasted & Sliced - Mushroom, Tomato, Caesar Salad,

Triple Cooked Chips, Onion Rings.

Choice of Steak Sauce (included) Peppercorn, Béarnaise, Or Yorkshire Blue

CELEBRATING



25 YEARS

MIDWEEK MONDAY TO FRIDAY

ANNIVERSARY 20.24 MENU

Lunchtimes

Midday to 215pm

Evening Earlydoors

530 to 645pm (Last Orders in kitchen by 645pm)

2 courses £20.24 (One Course £17) **3 Courses £25**

3 Oysters Shallot Vinaigrette “Mignonette”

Soup Of the Day Ciabatta V

Smoked Salmon Horseradish Crème Fraiche, Crumpet

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

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

Pressed Ham Hock & Parsley Terrine Celeriac Remoulade & Piccalilli

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Fish & Chips Battered Haddock, Mushy Peas, Tartare Sauce

Pie & Peas Award Winning Thorntons Of Easingwold Pork Pie,

Triple Cooked Chips, Braised Bacon & Minted Peas

Slow Cooked Beef Bourguignon Mash Potato, Root Vegetables, Onions, Pancetta, Mushrooms

Goan Spiced Vegetable Curry Jasmine Rice, Almonds, Coconut, Mango **VG**

Ox Smashed Bacon & Cheeseburger Homemade Double Pattie, Cheese Fondue, Tomato Relish, Fries

Ox Buddha Bowl - Fresh & Colourful Salad without the lettuce!

Grains, Pulses, Pickled Cabbage, Beets, Beans, Avocado, Peas, Cucumber **VG**

With Broccoli & Harrogate Blue Tart V OR With Grilled Chicken Supreme

“Sirloin Steak, Frites” (Supplement £5)

Mount Grace Prime Sirloin (8oz) Skinny Fries & Peppercorn Sauce

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Extras

All Main Courses
are already garnished
Triple Cooked Chips,

Skinny Fries,

New Potatoes,

Onion Rings - All £4

Breadbasket £4

Hummus & Yorkshire

Butter To Share

Ice Cream Sundae of the Day Sorbet & Ice Cream

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream

“Piece Of Cheese” Plate Fruitcake & Chutney

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No Substitutions to this menu please.

The a la carte menu & Blackboard Specials are also available.

THIS MENU IS NOT AVAILABLE FOR PARTIES OVER 8

*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.