

**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)

- |   |   |
|---|---|
| <b>Add Broccoli &amp; Harrogate Blue Cheese Tart</b> £20 <b>V</b> | <b>Add Grilled Chicken Supreme</b> £25                          |
| <b>Add Mushroom &amp; Truffle Arancini</b> £20 <b>V</b>           | <b>Add Ribeye Or Fillet Steak</b> £36                           |
| <b>Add Prawn &amp; Crayfish Marie Rose</b> £25                    | <i>Add any other main course or special... £ of main course</i> |

**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.*



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

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

**Broccoli & Harrogate Blue Cheese Tart** £10 Pear, Walnut Salad, Honey & Rapeseed 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 £38**

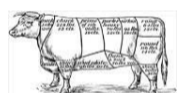
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

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**