

Pol Roger White Foil £75
Winston Churchill's Favorite tippel!

POL ROGER MAGNUM SPECIAL OFFER!
Magnum (2 bottles) **£119**

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

Chateau Lagrange 2017 Pomerol, France MAGNUM
Magnum (2 bottles) **£145**
Please ask to see our new Celebration Magnums list!

Table Nibbles & Bar Snacks

Breadbasket £4 Hummus & Yorkshire Butter To Share
Marinated Olives Onions, Gherkins, Peppers £5
Vegetable Spring Rolls Sweet Chilli Dip £5 **Red Onion Bhajis** Lime & Mint Yoghurt £5
Doreen's Black Pudding Fritters Beer Batter, Mustard Mayo £5

Glass of Champagne
Delamotte £14 (Bottle £55)

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

STARTERS & SALADS

Sticky Spicy Belly Pork £12 Chilli, Honey, Sesame, Asian Salad, Lime
Farmhouse Terrine £10 Celeriac Remoulade & Piccalilli
Trio Of Salmon £12 House Pickles, Lemon & Caper Dressing
Goats cheese Fritters £10 Harissa Hummus, Smashed Avocado, Pumpkin Seeds (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 Bloody Mary
We make a Good One! £10

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

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

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 Goats Cheese Fritters	£20 V	Add Grilled Chicken Supreme	£25
Add Prawn & Crayfish Marie Rose	£25	Add Ribeye Or Fillet Steak	£36

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

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

MAIN COURSES

Chicken Supreme Forestière £24 Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce
Aromatic Smokey Spiced Black Eyed Bean & Squash Ragout £23
Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus VG Option available
Prime Fillet Of Beef (6oz) £38 Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction
Slow Cooked Confit Duck Leg "A L'Orange" £24 Lyonnaise Potatoes, Green Beans, Orange Jus

Triple Chicken & Bacon Toasted Club £16
Lettuce, Tomato, Mayonnaise

Battered Fish Buttie in Ciabatta £16
Lettuce, Tartare Sauce

Ox Ploughman's Lunch £18
Cheddar, Ham Hock Terrine, Thorntons Pork Pie, Pickles, Bread & Biscuits
A shot of Soup & a few chips.

Market Fish Of The Day – Daily Blackboards...

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

35 Day Aged Ribeye (10oz) £38 **Prime Fillet Of Beef (6oz) £38**
Classic Garni Garnish - Mushroom, Tomato, Triple Cooked Chips, Caesar Salad
Choice of Steak Sauce +£3 - Peppercorn, Tarragon Béarnaise, Yorkshire Blue

Side Orders All £4
All Main Courses Are Already Garnished
Triple Cooked Chips, Skinny Fries
New Potatoes, Onion Rings

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

MARKET FISH & BLACKBOARD SPECIALS

COMFORT CLASSICS

Fish & Chips £19 Haddock, Mushy Peas, Tartare Sauce
Ox Beef & Bone Marrow, Bacon Cheeseburger £19 Cheese Fondue, Tomato Relish, Onion Rings, Fries
Mushroom & Grilled Halloumi Burger £17 Pesto Dressing, Onion Rings & Skinny Fries V

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.

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SUNDAY LUNCH

STARTERS

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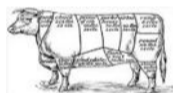
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

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 - £90

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

Aromatic Smokey Spiced Black Eyed Bean & Squash Ragout £23
Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus *VG Option available*

Market Fish Dishes Of the Day - Please see Blackboard Specials

DAILY BLACKBOARD SPECIALS

If you require

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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

P u d d i n g s

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