

CELEBRATING



25 YEARS

MIDWEEK - MONDAY TO FRIDAY - LUNCHTIMES & EARLY DOORS

OX 25 YEAR ANNIVERSARY MENU

Monday-Friday Lunchtimes Midday to 215pm
& Evening "Earlydoors" 530 to 645pm

2 COURSES £23 3 COURSES £28

Please ask to see the Menu

Freshly Shucked Oysters (MARKET AVAILABILITY)

3 Oysters £12 Half Dozen £22
Dozen £39

Classic – Shallot Vinaigrette, Tabasco & Lemon

Breadbasket £4 Hummus & Yorkshire Butter

Table Nibbles & Bar Snacks

Marinated Olives Onions, Gherkins, Peppers £6

Vegetable Spring Rolls Sweet Chilli Dip (V) £6

Crispy Tempura Tenderstem Broccoli Chilli, Spring Onion (Vg) £6

Doreen's Black Pudding Fritters Beer Batter, Mustard Mayo £6

STARTERS & SALADS

Sticky Spicy Belly Pork £14 Chilli, Honey, Sesame, Asian Salad, Lime

Ham Hock Terrine £10 Pineapple Pickle & Pucketts of Easingwold Piccalilli

Trio Of Salmon £12 House Pickles, Lemon & Caper Dressing

Pea, Spring Onion & Goats Cheese Fritters £11 Harissa Hummus, Avocado, Pumpkin Seeds (V)

Prawn & Crayfish Cocktail £12.5 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 £16.5 (Smaller Portion - One Shell £9.5) Main Course Size (3 shells) with Skinny Fries £26.5

Ox Seafood Platter One size £39

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 Crispy Tempura Tenderstem Broccoli	£20 Vg	Add any other main course or special... £ of main course	

MAIN COURSES

Cherry & Hoisin Glazed Duck £26 Slow Cooked Confit Duck Leg, Crispy Tempura Tenderstem Broccoli, Jasmine Rice, Asian Salad, Lime & Rice Wine Dressing.

Chicken Supreme Forestière £25 Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Aromatic Smokey Spiced Black Eyed Bean & Squash Ragout Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus £19 VG available

Prime Fillet of Beef (6oz) £40 Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction

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) £40 Prime Fillet Of Beef (6oz) £40

Classic Garni Garnish - Mushroom, Tomato, Triple Cooked Chips, Caesar Salad

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 £20 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

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 (Zero)

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 £11 V

Triple Chicken & Bacon

Toasted Club £17

Lettuce, Tomato, Mayonnaise

Battered Fish Buttie

in Ciabatta £16

Lettuce, Tartare Sauce

Ox Ploughman's Lunch £18

Cheddar, Harrogate Blue, Ham Hock Terrine, Pickles, Bread & Biscuits
A shot of Soup & a few chips.

Side Orders All £5

All Main Courses

Are Already Garnished

Triple Cooked Chips, Skinny Fries
New Potatoes, Onion Rings

DAILY MARKET FISH & 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 & 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 - 2025

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Crispy Tempura Tenderstem Broccoli Chilli, Spring Onion (Vg) £6

Doreen’s Black Pudding Fritters Beer Batter, Mustard Mayo £6

Breadbasket Hummus & Yorkshire Butter £4

STARTERS

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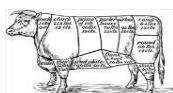
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

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 £26

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.

Sharing Platter £145 For 4 people

Sunday Roasts & Main Courses

Garlic & Rosemary Roasted Chicken Supreme £24

Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

Roast Loin Of Yorkshire Pork £24 - Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

Mushroom & Ale Pie £23 - Yorkshire Pudding, Sunday Trimmings, Vegetable Gravy **VG Option available**

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

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 £9

Chocolate Torte & Boozy Cherries

Rich Chocolate, Brandy Cherries, Cream £10

Lemon Posset

Summer Berries Compote, White Chocolate £9

Vanilla Crème Brûlée

Shortbread Biscuit £9

Chocolate Brownie

Chocolate sauce, Vanilla Ice Cream £9

Banana, Toffee & Pecan Pudding (GF, VG)

Vegan Ice-Cream £9

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £9

Old Fashioned Crêpes Suzette

Orange & Grand Marnier Flambé, Ice Cream £13

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

Irish Coffee

& Other Boozy Coffees

Irish - (Whiskey)

Calypso - (Tia Maria),

Jamaican - (Rum)

Napoleon - (Cognac)

After Dinner Cocktails, Whiskies, liqueurs

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