



GLUTEN FREE MENU

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)

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

Gluten Free Bread £2 Yorkshire Butter

***Gluten Sensitivity & Coeliac Disease.**
Personal Gluten sensitivity levels vary. And depending on your own choices we have some products that are cooked in a fryer that may have gluten traces. For example, GF Battered Fish, Triple Cooked Chips & Skinny Fries.

We have delicious alternatives, cooked to order, that does not go in the fryer.

STARTERS & SALADS

Ham Hock Terrine £10 GF Chutney
Trio Of Salmon £12 House Pickles, Lemon & Caper Dressing
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 – Gluten Free Version.
Pickled Cabbage, Beets, Beans, Peas, Cucumber & Other nice things (one size) £13

Add Prawn & Crayfish Marie Rose	£25	Add Grilled Chicken Supreme	£25
Add any other main course or special... £ of main course		Add Ribeye Or Fillet Steak	£36

MAIN COURSES

Chicken Supreme Forestière £25 Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce
Aromatic Smokey Spiced Black Eyed Bean & Squash Ragout £19
Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus VG Option available
Fish & Chips £20 Gluten Free Batter, Haddock, Mushy Peas, Tartare Sauce
Prime Fillet Of Beef (6oz) £40 Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction

MARKET FISH, SHELLFISH & BLACKBOARD SPECIALS

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

LUNCHTIMES

Sandwiches
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

Battered Fish Buttie £16
Lettuce, Tomato, Tartare Sauce

Side Orders All £5

All Main Courses
Are Already Garnished
Triple Cooked Chips, Skinny Fries
New Potatoes

PUDDINGS

Selection Of Ice Cream & Sorbets £8
Affogato Vanilla Ice Cream, Hot Espresso £9
Vanilla Crème Brûlée £9
Banana, Toffee & Pecan Pudding
Vegan Ice-Cream £9

Don’t fancy a pudding?
“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 Coffee (Tia Maria)
Jamaican (Rum) Napoleon (Cognac)

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)

Pink Champagne
Brilmancourt 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

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GLUTEN FREE MENU SUNDAY LUNCH

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

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**

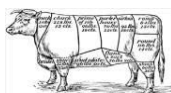
Ox Seafood Platter One size £39

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**

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.

Main Course - £140 For 4 people

Sunday Roasts & Main Courses

Garlic & Rosemary Roasted Chicken Supreme £24

GF Yorkshire Pudding, Sunday Trimmings

Roast Loin Of Yorkshire Pork £24

GF Yorkshire Pudding, Sunday Trimmings

Market Fish Dishes Of the Day - Please see Blackboard Specials

DAILY BLACKBOARD SPECIALS

Side Orders All £5

All Main Courses

Are Already Garnished

Triple Cooked Chips, Skinny Fries

New Potatoes

P U D D I N G S

Selection Of Ice Cream & Sorbets £8

Affogato Vanilla Ice Cream,
Hot Espresso £9

Vanilla Crème Brûlée £8

Banana, Toffee & Pecan Pudding

Vegan Ice-Cream £8

Don't fancy a pudding?

"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 Coffee (Tia Maria)

Jamaican (Rum) Napoleon (Cognac)

*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.*

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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.*