

Glass Champagne
Delamotte £14

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

Ox Bloody Mary
We make a good one! £10

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

ARRIVAL NIBBLES

Breadbasket
Hummus & Yorkshire Butter £6

Marinated Olives
Onions, Gherkins, Peppers £6

Vegetable Spring Rolls
Sweet Chilli Dip (V) £6

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

STARTERS & SALADS

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

Ham Hock Terrine

Pucketts of Easingwold Piccalilli £10

Pea & Goats Cheese Fritters

Harissa Hummus, Avocado, Pumpkin Seeds (V) £11

Trio Of Salmon

House Pickles, Lemon & Caper Dressing £12

Prawn & Crayfish Cocktail
Paprika Marie Rose £12.5

Ox Cheesy Baked Queenie Scallops
An Ox Favourite! Baked Queen Scallops,
Garlic & Parsley Butter, Cheddar & Gruyère.
Starter Two shells **£16.5**
(Smaller Portion - One Shell **£9.5**)
Main Course with Skinny Fries **£26.5**

Ox Seafood Platter £39 (One Size)

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? +£5

ADD LOBSTER THERMIDOR Half - Add **£25** Whole - Add **£45** (Market Availability)



Ox Buddha Bowl Salads

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 Prawn & Crayfish Marie Rose £25

Add Grilled Chicken Supreme £25
Add Ribeye Or Fillet Steak £36
Add Lobster or other main course or special...
£ of main course

MAIN COURSES

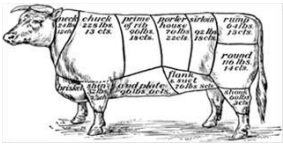
Slow Cooked Confit Duck Leg
Lyonnais Potatoes, Seasonal Greens
Thyme & Red Wine Reduction £26

Duo Of Prime Yorkshire Beef (6oz Fillet)
Prime Fillet, Braised Bone Marrow, Greens,
Dauphinoise Potatoes, Beef & Madeira Jus £40

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

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

DAILY MARKET FISH & 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, Confit 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

Ultimate Ox Lobster & Ribeye "Surf & Turf Royale" - £130 For 2 people
Ox Seafood Platter, whole grilled **Lobster Thermidor & Aged Ribeye Steak**, chips



FRESHLY SHUCKED OYSTERS

3 Oysters £12

Half Dozen £22

Dozen £39

Classic – Shallot Vinaigrette,
Tabasco & Lemon

MARKET AVAILABILITY

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

COMFORT CLASSICS

Fish & Chips

Haddock, Mushy Peas, Tartare Sauce £20

Ox Bacon & Cheeseburger

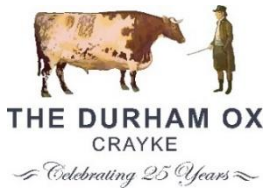
Beef & Bone Marrow, Cheese Fondue,
Tomato Relish, Onion Rings, Fries £19

Mushroom & Halloumi Burger

Pesto Dressing, Onion Rings &
Skinny Fries £17 (V)

All our food is prepared to order.
We strive to satisfy all dietary requirements If you
require information about any ingredients or
allergens in our dishes,
please ask a member of our team.

A discretionary 10% service charge
will be added to all tables.
All gratuities are distributed with our team.



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SUNDAY LUNCH

ARRIVAL NIBBLES

Breadbasket
Hummus & Yorkshire Butter £6

Marinated Olives
Onions, Gherkins, Peppers £6

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

Vegetable Spring Rolls
Sweet Chilli Dip (V) £6

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

FRESHLY SHUCKED OYSTERS

3 Oysters £12

Half Dozen £22

Dozen £39

Classic – Shallot Vinaigrette,
Tabasco & Lemon

MARKET AVAILABILITY

STARTERS & SALADS

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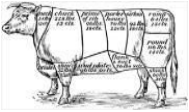
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

Good for two to share, as a starter, or a main course?

Add a portion of fries Or triple cooked chips? +£5

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)

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 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

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