



# SPRING 2026

## ARRIVAL NIBBLES

**Bread Basket**  
Hummus & Yorkshire Butter £6

**Vegetable Spring Rolls**  
Sweet Chilli Dip (V) £6

**Doreen's Black Pudding Fritters**  
Beer Batter, Mustard Mayo £8

**Marinated Olives**  
Onions, Gherkins, Peppers £6

**Bang Bang Crispy King Prawns**  
Chilli Sauce & Mango £8

**Crispy Squid**  
Garlic Aioli £8

## STARTERS & SALADS

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

**Prawn & Crayfish Cocktail**  
Paprika Marie Rose £12.5

### Ham Hock Terrine

Puckettts of Easingwold Piccalilli £10

### Pea & Goats Cheese Fritters

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

### Trio Of Salmon

House Pickles, Lemon & Caper Dressing £13.5

### Ox Cheesy Baked Queenie Scallops

An Ox Favourite! Baked Queen Scallops,  
Garlic & Parsley Butter, Cheddar & Gruyère.

Starter Two shells **£17.5**

(Smaller Portion - One Shell £10)

**Main Course** with Skinny Fries **£28.5**

### Ox Seafood Platter **£40** (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

### 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 **£22 V**

Add Prawn & Crayfish Marie Rose **£26**

Add Grilled Chicken Supreme **£28**

Add Ribeye Or Fillet Steak **£40**

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

## MAIN COURSES

### Slow Cooked Confit Duck Leg

Lyonnais Potatoes, Seasonal Greens  
Thyme & Red Wine Reduction £28

### Duo Of Prime Yorkshire Beef (6oz Fillet)

Prime Fillet, Braised Bone Marrow, Greens,  
Dauphinoise Potatoes, Beef & Madeira Jus £41

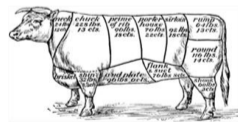
### Mushroom & Truffle Ravioli

Wild Mushroom pesto, Garlic & Parsley Croute  
& Olive Salad  
£21.5 (VG Option available)

### Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables,  
Forestière Sauce £28

## 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 Dry Aged Ribeye (10oz) £41**

**Prime Fillet of Beef (6oz) £41**

**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 - £82 For 2 people

Ox Seafood Platter & a 35 Day Aged Ribeye Steak, Triple cooked chips

#### Fillet Of Beef Chateaubriand Sharing Platter - £92 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

## FRESHLY SHUCKED OYSTERS

3 Oysters £12

Half Dozen £22

Dozen £39

### CLASSIC MIGNONETTE

Shallot Vinaigrette

### JALAPENO & LIME HOGWASH

Sharp, fresh & Zingy!

### MARKET AVAILABILITY

## FOLEY'S KING PRAWNS

Half Dozen £12

Dozen £20

Served Chilled & Peeled with

### OX SANDWICHES

LUNCHTIMES ONLY (NOT SUNDAYS)

All sandwiches are served with a shot of  
Soup & a few proper chips

#### Triple Decker Toasted

Chicken & Bacon Club **£19**

Lettuce, Tomato, Mayonnaise

#### Ox Sirloin Steak Sandwich,

Blue Cheese, Fried Onions,

Yorkshire Dip **£26**

28-day Dry Aged 8oz Sirloin  
& Shepherds Purse Yorkshire Blue Cheese  
Salad, Dipping Gravy

#### Battered Fish Buttie **£16**

in Ciabatta, Lettuce, Tartare Sauce

COLD SANDWICH MENU AVAILABLE

### 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)**

### Side Orders All £5

All Main Courses

Are Already Garnished

Triple Cooked Chips, Skinny Fries

New Potatoes, Onion Rings

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.



# SPRING SUNDAY LUNCH

## ARRIVAL NIBBLES

**Bread Basket**  
Hummus & Yorkshire Butter £6

**Vegetable Spring Rolls**  
Sweet Chilli Dip (V) £6

**Doreen's Black Pudding Fritters**  
Beer Batter, Mustard Mayo £8

**Marinated Olives**  
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Garlic & Parsley Butter, Cheddar & Gruyère.

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

Starter Two shells **£17.5**

**Trio Of Salmon**

House Pickles, Lemon & Caper Dressing £13.5

(Smaller Portion - One Shell **£10**)

**Main Course** with Skinny Fries **£28.5**

### Ox Seafood Platter **£40** (One Size)

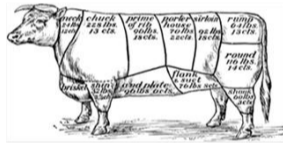
Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon

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

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

## 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 **£27**

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 £150 For 4 people**

### Additional Roasts & Main Courses

### Garlic & Rosemary Roasted Chicken Supreme **£25**

Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

**Roast Loin Of Yorkshire Pork £26** - Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

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

**Mushroom & Truffle Ravioli** Wild Mushroom pesto, Garlic & Parsley Croute  
& Olive Salad **£21.5** (VG Option available)

## DAILY MARKET FISH & BLACKBOARD SPECIALS

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### CLASSIC MIGNONETTE

Shallot Vinaigrette

### JALAPENO & LIME HOGWASH

Sharp, fresh & Zingy!

### MARKET AVAILABILITY

## FOLEY'S KING PRAWNS

Half Dozen **£12**

Dozen **£20**

Served Chilled & peeled with

**"CAPE COD" SPICY HORSERADISH  
COCKTAIL SAUCE**

Tomato, Horseradish, Lemon

## Childrens Menu

Smaller Roasts Available with  
Yorkshires, roasties and all the  
trimmings ...

**Roast Loin of Pork**

**Roast Chicken**

**Roasted Sirloin of Yorkshire Beef**

All **£14**

**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**