

*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 do not go in the fryer.

Gluten Free Bread £2 Yorkshire Butter

Marinated Olives £6 Onions, Gherkins, Peppers

STARTERS & SMALLER PLATES

Ham Hock Terrine - Pucketts of Easingwold Piccalilli £10

Trio Of Salmon - House Pickles, Lemon & Capers £13.5

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 **£17.5**

(Smaller Portion - One Shell £10)

Main Course Two shells - with **Skinny Fries** & Salad **£28.5**

OX BUDDHA BOWL SALAD

Be Good To Yourself! - Fresh & Colourful Salad without the lettuce! Grains, Pickled Cabbage, Beets, Beans, Peas, Cucumber (one size) £13 (VG Option available)

Add

Prawn & Crayfish Marie Rose £26

Grilled Chicken Supreme £28

Ribeye Or Fillet Steak £40

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

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



GLUTEN FREE MENU

MAIN COURSES

Spring Lamb Rump

New Potato & Chive, French Style Peas, Shallots, Lardons, Mint £33

Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce £28

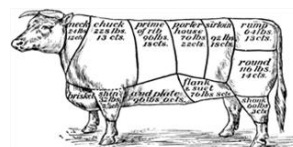
Fish & Chips

Haddock, Mushy Peas, Tartare Sauce £22

Duo Of Prime Yorkshire Beef (6oz Fillet)

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

MARKET FISH – BLACKBOARD SPECIALS



PRIME YORKSHIRE BEEF

35 Day Dry Aged Ribeye (10oz) £41

Prime Fillet of Beef (6oz) £41

Classic Steak Garni Garnish –

Mushroom, Confit Tomato, **Triple Cooked Chips**, & Spring Salad

Choice of Steak Sauce +£3

Creamy Peppercorn
Yorkshire Blue

Tarragon Béarnaise
Chimichurri

FRESHLY SHUCKED OYSTERS

3 Oysters £12 Half Dozen £22 Dozen £39

CLASSIC MIGNONETTE - Shallot Vinaigrette

JALAPENO & LIME HOGWASH - Sharp, fresh & Zingy!

FOLEY'S KING PRAWNS

Half Dozen £12 Dozen £20

Served Chilled & Peeled with

"CAPE COD" SPICY HORSERADISH COCKTAIL SAUCE

Tomato, Horseradish, Lemon

FEASTING PLATTERS TO SHARE

FILLET OF BEEF CHATEAUBRIAND

£92 For 2 people

Prime Fillet, Roasted & Sliced - Mushroom, Tomato, Spring Salad, **Triple Cooked Chips**, Choice of Steak Sauces.

OX "SURF & TURF" RIBEYE & SEAFOOD PLATTER

£82 For 2 people

Ox Seafood Platter & a 35 Day Aged Ribeye Steak, **Triple Cooked Chips**

P U D D I N G S

Selection Of Ice Creams & Sorbets £9

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" £14

Have a trio of Large Espresso, Sweet Treat and a Cognac (Or Calvados)

Espresso Martini £10

Irish Coffee £10

Other Boozy Coffees £10

Calypso Coffee (Tia Maria) Jamaican (Rum), Napoleon (Cognac)

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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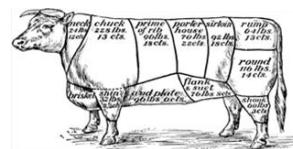
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GLUTEN FREE MENU

SUNDAY LUNCH



PRIME YORKSHIRE 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 **£28**

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 - **£92**

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**

GF Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

Roast Loin Of Yorkshire Pork **£26**

GF Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

DAILY MARKET FISH & BLACKBOARD SPECIALS

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OYSTERS

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