

ARRIVAL NIBBLES

- Breadbasket** Hummus & Yorkshire Butter £6
Marinated Olives Cornichons, capers, & Sun Blushed Tomatoes £6
Vegetable Spring Rolls Sweet Chilli Dip (V) £6
Bang Bang Crispy King Prawns Chilli & Mango £8
Crispy Squid Paprika Aioli £8
Doreen's Black Pudding Fritters Beer Batter, Mustard Mayo £8

STARTERS & SMALLER PLATES

- 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 & 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 Crust.
Starter Two shells **£17.5**
(Smaller Portion - One Shell £10)
Main Course Three shells - with Fries & Salad **£28.5**

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**
Goats Cheese Fritters £22 **Prawn & Crayfish Marie Rose** £26
Ribeye Or Fillet Steak £40 **Grilled Chicken Supreme** £28
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

Add A Lobster Thermidor?

“Seafood Platter & Lobster Royale” - £90 For 2 people



MAIN COURSES

- Roast Rump Of Lamb**
Dauphinoise Potatoes, Carrot & Swede, Artichoke, Parsnip Rosemary & Redcurrant Jus £28

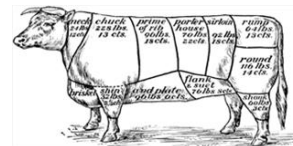
Butternut Squash & Chestnut Ravioli (V)
Roasted Root Vegetables, Sage Pesto, Garlic & Olive Croute £23

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,
& Classic Caesar Salad

Choice of Steak Sauce +£3

Creamy Peppercorn Tarragon Béarnaise
Yorkshire Blue Cheese

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Ox Bacon & Cheeseburger

Cheese Fondue, Tomato Relish, Onion Rings, Fries £21

Mushroom & Halloumi Burger

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

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

£95 For 2 people

Prime Fillet, Roasted & Sliced - Mushroom, Tomato, Caesar Salad, Triple Cooked Chips, Onion Rings.
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



SEAFOOD & LOBSTER PLATTER ROYALE

£90 For 2 people

Ox Seafood Platter & a whole grilled Lobster Thermidor,
Triple Cooked Chips



OX ULTIMATE “SURF & TURF” ROYALE

£140 For 2 people

Ox Seafood Platter, whole grilled Lobster Thermidor
& Aged Ribeye Steak, Triple Cooked Chips

Lobsters are subject to market availability

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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Pea & Goats Cheese Fritters

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

Trio Of Salmon

House Pickles, Lemon & Capers £13.5

Prawn & Crayfish Cocktail

Paprika Marie Rose £12.5

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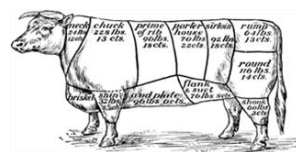
Ox Seafood Platter **£40** (One Size)

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



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

Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

Roast Loin Of Yorkshire Pork £26

Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

Homemade Vegetable Pie £23

Yorkshire Pudding, Sunday Trimmings, Vegetable Gravy (VGO)

Butternut Squash & Chestnut Ravioli

Roasted Root Vegetables, Butternut Pesto, Garlic & Olive Croute (VGO)

DAILY MARKET FISH & BLACKBOARD SPECIALS

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

SUNDAY LUNCH CHILDRENS MENU

Smaller Roasts Available for smaller people
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 £12

Goats Cheese & Pea Fritters

Sunday Vegetables £9

Tub Of Ryeburn of Helmsley Ice Cream

Strawberry Or Vanilla £4.5

Ice Cream Sundae

Chocolate Sauce £4.5

Kids Sticky Toffee Pudding

Ice Cream & Caramel Sauce £4.5

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