



LUNCHTIME & EARLY BIRD

MONDAY TO SATURDAY

LUNCHTIME - Midday to 2.15pm

EARLY BIRD - 5.30pm to 6.45pm

Last Orders in kitchen by 6.45pm (Saturdays 6.15pm)

2 courses £24 3 Courses £29 (One Course £21)

STARTERS & SMALLER PLATES

3 Oysters Shallot Vinaigrette "Mignonette"

Soup Of the Day Ciabatta (v)

Pear & Harrogate Blue Salad

Blue Cheese, Walnuts, Leaves, Blackberry Dressing (v)

Ox Cheesy Baked Queenie Scallops

An Ox favourite! Garlic Butter, Cheddar & Gruyère. (One shell)

Pea & Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (v)

Doreen's Black Pudding Fritters

Beer Batter, Mustard Mayonnaise

DESSERTS & COFFEE

Affogato

Espresso, Vanilla Ice Cream, Biscotti

Chocolate Fudge Sundae

Vanilla Ice cream

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

"Piece Of Cheese" Plate

Fruitcake & Chutney

Have a coffee & something sweet, instead of pud!

MAIN COURSES

Maple Glazed Bacon Chop

Thorntons Of Easingwold Cured Bacon Chop, Sauteed Potatoes, Chilli & Almonds Seasonal Greens

Fish & Chips Beer Battered Haddock, Mushy Peas, Tartare Sauce

Homemade Venison Cottage Pie

Mash topping, Gravy & seasonal Greens

Mushroom & Halloumi Burger Pesto Dressing, Onion Rings & Skinny Fries (v)

Butternut Squash & Chestnut Ravioli

Roasted Root Vegetables, Butternut Pesto, Garlic & Olive Croute

Autumnal Rainbow Salad – Ox Buddha Bowl

Roasted Roots, Grains, Edamame, Peas, Cucumber, Pickled Cabbage, Beets & other nice things!

French dressing. (Vegan Option Available)

Why not add to the Buddha Bowl...

Goats Cheese Fritters (V) (supplement £1)

Add Roasted Chicken Supreme (supplement £4)

Add Sirloin Steak (supplement £9)

Mount Grace Farm Sirloin Steak & Café De Paris Butter

28-day Dry Aged 8oz Sirloin, Angus/Hereford Cross, Skinny Fries – Caesar Salad (Supplement £9)

No Substitutions to this menu please. The a la carte menu & specials are also available.

This menu is not available for parties over 8

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 is added to all tables. All gratuities are distributed with our team.



SANDWICHES

Lunchtime Only

(Not Sundays)

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

Choice of...

Freshly Baked Ciabatta
Sliced White or Brown Loaf
GF Bread available

Cold Sandwiches...

Smoked Salmon &
Dill Crème Fraiche £14

Prawn & Crayfish Cocktail £14

Simple Cheddar & Chutney £11 V

Hot Sandwiches...

Triple Decker Toasted
Chicken & Bacon Club £19
Lettuce, Tomato, Mayonnaise

Ox Sirloin Steak Ciabatta
Blue Cheese, Fried Onions,
Yorkshire Dip £26
28-day Dry Aged 8oz Sirloin
Spring Salad, Dipping Gravy

Battered Fish Buttie
in Ciabatta £16
Beer Battered Haddock,
Lettuce, Tartare Sauce

Ox Ploughman's Lunch £19

Cheddar, Harrogate Blue,
Ham Hock Terrine,
House Pickles, Chutneys, Bread & Biscuits
A shot of Soup & a few chips.

FEASTING PLATTERS TO SHARE

Lunchtime & Early Bird Spring Offer!
Order an Ox Feasting Platter & enjoy a
complimentary glass of
Champagne, Rose Or Red wine

Choice Of...

Champagne Delamotte Brut
Chateau La Tour de L'Evêque, Provence Rosé
Montepulciano Rocastella, Italy

FILLET OF BEEF CHATEAUBRIAND
£92 For 2 people

Prime Fillet, Roasted & Sliced - Mushroom, Tomato,
Spring 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, Aged Ribeye Steak,
whole grilled Lobster Thermidor
& Triple Cooked Chips

Lobsters are subject to market availability

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