



**Glass Champagne**  
Delamotte £14

**Ox Bloody Mary**  
We make a Good One! £10

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

**Ox Tropical Rum Punch**  
Lost Years Coconut Spiced Rum,  
Mango & Pineapple, Shaken! £9

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

## Arrival Nibbles

### Breadbasket

Hummus & Yorkshire Butter  
To Share, £4

### Freshly Shucked Oysters

Daily Blackboard - Shallot Vinaigrette, Tabasco & Lemon  
**3 Oysters £12 Half Dozen £22 Dozen £39**

## Starters

**Ox Soup Of the Day** Artisan Bread

**Sticky Spicy Belly Pork £12** Chilli, Honey, Sesame Dressing, Asian Salad

**Goats Cheese & Pea Fritters £10 V** Hummus, Pea & Beetroot Salad

**Smooth Chicken Liver Parfait £10** Puckett's Piccalilli, Toasted Brioche

**Tempura Battered Tenderstem Broccoli £9 VG** Chilli, Garlic, Lime, Sesame

**Salmon Trio £12** Smoked Salmon, Gravdax, Roulade, Dill Crème Fraiche

**Prawn & Crayfish Cocktail £11** Paprika Marie Rose

**Tempura King Prawns £13** Mango & Chilli Dip

**Ox Cheesy Baked Queen Scallops** An Ox Favourite! Queen Scallops, Garlic & Parsley Butter,  
Cheddar & Gruyère Cheese, baked in king Scallop Shell.

Starter Two shells £16 (Smaller Portion - One Shell £9)

Main Course Size (3 shells) with Skinny Fries £25

#### Ox Seafood Platter

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

One size £38

Good for two to share, as a starter, or a good lunch for one if you're hungry!

Add a portion of fries Or triple cooked chips? +£4

**Add A Lobster Thermidor? - Seafood Platter & Lobster Royale - £90 For 2 people**



## Ox Buddha Bowl £13 VG (one size) Ox Favourite!

Fresh & Colourful Salad without the lettuce! - Grains, Pulses, Pickled Cabbage, Beets, Roasted Vegetables, Avocado, Peas, Cucumber, Beans...

Add for a Main course...

<b>Add Goats Cheese Fritters</b>	<b>£20 V</b>	<b>Add Tempura Battered Broccoli</b>	<b>£20 VG</b>
<b>Add Prawn &amp; Crayfish Marie Rose</b>	<b>£21</b>	<b>Add Tempura Prawns</b>	<b>£21</b>
<b>Add Grilled Chicken Supreme</b>	<b>£25</b>	<b>Add Ribeye Or Fillet Steak</b>	<b>£37</b>
<b>Add Lobster, Or any other main course... (price of main course)</b>			

## Main Courses

**Goan Vegetable Curry £22 VG** Rice, Almonds, Coconut, Mango

**Chicken Supreme Forestière £24** Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

**Roast Nut & Vegetable Wellington £23 VG** Seasonal Vegetables, Tomato & Basil

**Duo Of Lamb £29** Rump & Pie, Dauphinoise, Seasonal Vegetables, Mint & Redcurrant Reduction

**Fillet of Prime Yorkshire Beef "Tournedos Rossini" £40** Chicken Liver Parfait Brioche Crouton,  
Dauphinoise Potatoes, Seasonal Vegetables, Mushroom & Black Truffle, Madeira Reduction

## Prime Yorkshire Beef

**Our Yorkshire beef is locally sourced by award winning farmer and butcher,  
Charles Ashbridge of Taste Tradition, Mount Grace Farm, Thirsk.**

**Dry Aged Mount Grace Ribeye (10oz) £38**

Classic Garni - Mushroom, Tomato, Triple Cooked Chips, Caesar Salad.

Choice of Steak Sauce +£3 - Peppercorn, Tarragon Béarnaise, Yorkshire Blue

**Fillet Of Beef Chateaubriand Platter £90 For 2 To Share**

Prime Fillet of Yorkshire Beef roasted & sliced. Served With Mushroom, Tomato, Caesar Salad,  
Triple Cooked Chips, Onion Rings. Choice of Sauce (included) Peppercorn, Béarnaise, Yorkshire Blue

## Feasting Platters to Share

**Ox Surf & Turf Ribeye Platter - £79 For 2 people**

Ox Seafood Platter & a **40 Day Aged Ribeye Steak**, with triple cooked chips

**Seafood & Lobster Platter Royale - £90 For 2 people**

Ox Seafood Platter & a **whole grilled Lobster Thermidor**, with triple cooked chips

**Ultimate Ox Lobster & Ribeye "Surf & Turf Royale" - £125 For 2 people**

Ox Seafood Platter, **whole grilled Lobster Thermidor & Aged Ribeye Steak**, chips



**Lobsters are subject to market availability**



**OX Mid-Week Menu Du Jour**  
**Lunchtimes Monday - Friday**  
2 courses £23.5 3 Courses £26.5

**3 Oysters**

**Soup Of the Day (V)** Ciabatta

**Smoked Salmon** Horseradish Crème Fraiche

**Onion Tartlet (V)** Cucumber, Pea & Mint Salad

**"Slightly Smaller" Fish & Chips**

Beer Battered Haddock, Mushy Peas & Tartare Sauce

**Steak & Potato Pasty** Ale Gravy, Triple Cooked Chips

**Goan Vegetable Curry** Rice, Mango, Almonds VG

**Ox Fish Platter to share** Chips, Salad

(Supplement £5 pp)

**Rum & Raisin Ice Cream** Toffee Sauce, Meringue

**Chocolate Brownie** Chocolate Sauce, Vanilla Ice Cream

**Affogato** Hot Espresso, Vanilla Ice Cream, Biscotti

**"Piece Of Cheese" Plate** Fruitcake & Chutney

## Lunchtime Sandwiches

**Hot & Cold Sandwiches**

All served with a shot of Soup

& A few Proper Chips

**Smoked Salmon & Cream Cheese £12**

**Prawn & Crayfish Cocktail £14**

**Simple Cheddar & Chutney £10**

**Chicken & Bacon Toasted Club £16**

**Battered Fish Buttie in Ciabatta £16**

**Ox Ploughman's Lunch £16**

Cheddar, Homemade Terrine,

Pickles, Bread & Biscuits

A shot of Soup & a few chips.

## Comfort Classics

**Mushroom & Grilled Halloumi Burger V £17**

Pesto Dressing, Onion Rings & Skinny Fries

**Bacon & Cheeseburger £20**

Onion Rings & Skinny Fries

**Beer Battered Fish & Chips £20**

Mushy Peas, Tartare Sauce & Lemon

## Side Orders All £4

(Main Courses Are Already Garnished)

Triple Cooked Chips, Skinny Fries

New Potatoes, Onion Rings

## Market Fish Of the Day DAILY 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 is added to all tables.

# SUNDAY



# LUNCH

## Grey Goose Sunday Bloody Mary!

Jump start your Sunday!  
We make a good one! £10

**Glass  
Champagne**  
Delamotte £14

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

**Tropical Rum Punch**  
Lost Years Coconut spiced  
Rum, Mango & Pineapple,  
shaken £9

**Rock Shandy**  
Ginger Beer, Lime,  
Lemon & Angostura  
Bitters £5

## Arrival Nibbles

### Breadbasket

Hummus & Yorkshire Butter  
£4 to share

### Freshly Shucked Oysters

Daily Blackboard - Shallot Vinegar, Tabasco & Lemon  
**3 Oysters £12 Half Dozen £22 Dozen £39**

## Starters

**Ox Soup Of the Day** Artisan Bread

**Sticky Spicy Belly Pork £12** Chili, Honey, Sesame Dressing, Asian Salad

**Goats Cheese & Pea Fritters £10 V** Hummus, Pea & Beetroot Salad

**Smooth Chicken Liver Parfait £10** Puckett's Piccalilli, Toasted Brioche

**Tempura Battered Tender stem Broccoli £9 VG** Chilli, Garlic, Lime, Sesame

**Cured Salmon £12** Smoked Salmon, Gravdax, Roulade, Dill Crème Fraiche

**Prawn & Crayfish Cocktail £11** Paprika Marie Rose

**Tempura King Prawns £13** Mango & Chilli Dip

**Baked Queen Scallops** An Ox Favourite! Queen Scallops, Garlic & Parsley Butter, Cheddar & Gruyère Cheese, baked in king Scallop Shell.

Starter - Two shells £16 (Smaller Portion - One Shell £9)

Main Course Size (3 shells) with Skinny Fries £25

### Ox Seafood Platter

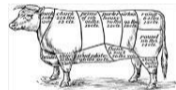
Baked Queen Scallops, Haddock Goujons,  
Mini Prawn Cocktail, Smoked Salmon.

One size £38

Good for two to share, as a starter, or a good lunch for one if you're hungry!

Add triple cooked chips? +£4

## Main Courses



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.

### Sunday Beef

**Roasted Dry Aged Sirloin of Prime Yorkshire Beef**

with all the Sunday trimmings £25

Cooked Medium Rare (Well Done is available on request)

**Fillet Of Beef Chateaubriand - For 2 To Share - £85**

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.

**Main Course - £140 For 4 people**

## Sunday Roasts & Main Courses

**Roast Rump Of Lamb £25** - Yorkshire Pudding, Sunday Trimmings, Minted Redcurrant Gravy

**Roast Chicken Supreme £23.5** - Yorkshire Pudding, Garlic & Rosemary,  
Homemade Stuffing, Sunday Trimmings

**Roast Loin Of Pork £22.5** - Yorkshire Pudding, Homemade Stuffing, Sunday Trimmings

**Roast Nut & Vegetable Wellington £22 V** - Yorkshire Pudding,  
Sunday Trimmings, Vegetable Gravy (VG Option available)

**Market Fish Of the Day** - Please see Blackboard Specials

## DAILY BLACKBOARD SPECIALS

## 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

## Puddings

**Sticky Toffee Pudding**

Toffee Sauce, Cinder Toffee Ice Cream £8

**Vanilla Crème Brûlée**

Shortbread Biscuit £8

**Chocolate Brownie**

Chocolate sauce, Vanilla Ice Cream £8

**Banana, Toffee & Pecan Pudding (GF, VG)**

Vegan Ice-Cream £8

**Affogato**

Vanilla Ice Cream, Hot Espresso & Biscotti £8

**Old Fashioned Crêpes Suzette £12**

Orange & Grand Marnier Flambé, Ice Cream

**Coconut & Mango Sundae**

Coconut Ice Cream & Mango Sorbet £7

**"The Grande Finale"**

Have a trio of Large Espresso, Sweet Treat  
& a Cognac (Or Calvados) £14

**Espresso Martini**

Grey Goose, Kahlua, Espresso £9

**Irish Coffee**

**& Other Boozy Coffees £9**

*Irish (Whiskey) Calypso Coffee (Tia Maria),  
Jamaican (Rum) Napoleon (Cognac)*

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 so we strive  
to satisfy all dietary requirements.

A discretionary 10% service charge will be  
added to all tables.