

OX CLUB

Small

Wood Pigeon Taco

*hearts of palm, mole,
sour cream, lime*

£8.00 (g) (n)

Duck Egg

*cavolo nero, girolles,
pecorino, rye*

£7.00 (v) (g)

Mackerel

*soy, kosho,
shiso*

£6.00

Sea Bream Crudo

*smoked water, nashi
pear, lemon sorrel*

£7.00

Smoked Eel

*pea miso,
elderflower*

£7.50

Salted Melon

*fermented chilli,
buckwheat, oxalis*

£6.00 (ve)

Wood Grill

Ibérico Pluma

clam, chicken skin, kale

£19.00

Hake

shiso butter, tokyo frites

£18.00

Grilled Sea Trout

*leek hearts, smoked roe cream,
lemon balm*

£18.00

Grilled Aubergine

*charred tomato, black cardamom,
saffron oil, fafda*

£14.00 (v)

8oz Onglet Steak

*horseradish & bonemarrow confit,
roscoff onion*

£18.00

Salt-Aged Lamb Rump

*burnt aubergine, little gem,
buttermilk*

£24.00

Sides

Smoked Mash

£3.50 (v)

Grilled Hispi Cabbage

hot sauce crumb, pecorino

£5.00 (v) (g)

Chips

sea salt
£3.50 (ve)

Spinach

*anchovy, rye, cured
egg yolk*

£4.00 (v) (g)

Coal Roasted Beetroot

blackberry, seaweed oil

£4.00 (ve)

Cauliflower

*romesco, almonds,
sherry vinegar*

£5.00 (n) (v) (g)

Sweets

S'more

*marshmallow,
cinnamon cracker,
chocolate*

£6.00 (g)

PB&J

*peanut butter ice cream,
brioche, raspberry &
bacon furikake*

£6.00 (g) (n)

Burnt Basque Cheesecake

blackberry, almond

£6.00 (n) (g)

Cheese & Biscuits

£8.00 (g)

Ice Cream & Sorbets

ask for today's flavours

£4.00

If you have any dietary requirements please speak to a member of the team. Please note we use nuts in our kitchen and although every care is taken to avoid cross contamination we can not guarantee anything to be 100% trace free.

g = Contains Gluten v = Vegetarian ve = Vegan n = Nuts

OX CLUB

WINE

175ml Glass / Bottle

White

Bodegas Ochoa 'Calendas
Blanco' Chardonnay
Viura, Navarra, Spain, 2017
£4.50 / £19.00

Domaine de Petit Roubie,
Marsanne, Picpoul de Pinet
France, 2016
£5.50 / £23.00

Tsiakkas Xynisteri
Limassol, Cyprus
£7.50 / £30.00

Gruber Röschitz
Grüner Veltliner (organic)
Röschitz, Austria
£30.00 / bottle only

Chateau Montfollet
'Le Valentin'
Sauvignon Blanc
Semillon, Bordeaux
£32.00 / bottle only

Maverick 'Breechens'
Chardonnay, Semillon
Barossa, Australia, 2013
£34 / bottle only

Chateau La Liquiere
'Cistus Blanc'
Rousanne, Grenache Blanc
Faugeres, France, 2016
£42 / bottle only

Roland Grangier
'Chante Louve'
Viognier
Chavanay, France
£42 / bottle only

Red

850 Red
Duoro Blend
Duoro Valley, Portugal
£4.50 / £19.00

Abad Dom Bueno
Mencia
Bierzo, Spain, 2016
£5.50 / £23.00

Amastuola IGT (organic)
Primitivo
Puglia, Italy
£6.00 / £26.00

Chateau de Manissy 'Domaine
Terre Davau' Syrah
Cotes Du Rhone, France, 2016
£28 / bottle only

Penley Estate 'Gryphon'
Bordeaux Blend
Coonawarra, Australia, 2016
£32 / bottle only

Vivera Terra Dei Sogni Rosso
Cabernet Sauvignon, Nerello
Mascalse
Etna, Sicily, 2015
£37 / bottle only

Bodegas Ochoa Reserva
Tempranillo, Cabernet Sauvignon,
Merlot. Navarra, Spain, 2010
£42 / bottle only

Rosé

Nature de Petit Roubie (organic)
Grenache/Syrah
Picpoul de Pinet, France, 2017
£5.00 / £22.00

Sparkling

Bernard-Massard
'Cuvée de l'Ecusson'
Rosé Brut
Moselle, Luxembourg
£35.00 / bottle only

Bernard-Massard
'Cuvée de l'Ecusson' Brut
Moselle, Luxembourg
£40.00 / bottle only

Val d'Oca Prosecco
Valdobbiadene Millesimato
Veneto, Italy
£7.50 / £35.00

Penley Estate 'Echo'
Pinot Noir
Coonawarra, Australia
£35.00/ bottle only

*Vintages are subject
to change.*

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*Bottle, Can, Cask and
Keg beers are
available. As well as
soft drinks and
spirits. Please ask
your server for more
information.*
