

OX CLUB

Small

Grilled 'Waldorf'

*celery granita,
blue cheese, walnut*
£6.00 (n) (v)

Smoked Duck

Pastrami
duck egg creme, rhubarb ketchup
£7.00 (gf)

Oden

*smoked mushroom dashi,
lotus root, noodles*
£6.00 (ve)

Mackerel

*confit horseradish,
bone marrow*
£6.00

Salsify

clams, sea herbs
£6.00 (gf)

Truffle Pecorino

*jerusalem artichoke,
hazelnuts*
£6.00 (gf) (n)

Wood Grill

Rainbow Trout

*plancha beetroot,
salmon roe, buttermilk*
£18.00 (gf)

Red Mullet

tokyo frites, shiso
£17.00 (gf)

Leek

*smoked tofu,
caramelised miso, basil*
£13.00 (ve)

Squash

*skyr, watercress,
pumpernickel*
£13.00 (v)

Iberico Pork Pluma

*clams, morning glory,
chicken crisps*
£20.00 (gf)

Salt Aged Sirloin on the Bone

*smoked bone marrow
béarnaise, watercress*
£28.00 (gf)

Sides

Jerusalem Artichokes

piment d'espelette
£4.00 (gf) (v)

Carrots

chicken schmaltz, thyme
£4.00

Chips

sea salt
£3.00 (gf) (ve)

Broccoli

*blue cheese oil,
seed pistou*
£4.50 (gf) (v)

Beetroot

*fennel, pickled carrots,
blood orange*
£4.00 (ve) (gf)

Cauliflower

*romesco, almonds,
sherry vinegar*
£4.50 (v) (n)

Sweets

Rhubarb Pavlova

pistachio ice cream
£6.00 (gf) (v) (n)

Bread & Butter Pudding

marmalade ice cream
£6.00 (v)

Cheese, Quince & Biscuits

£6.00

Toffee Crisp

*wild rice, smoked
caramel, ganache*
£6.00 (gf) (v)

Ice Cream & Sorbet

*ask about
today's flavours*
£4.00 (v)

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.

gf = Gluten Free v = Vegetarian ve = Vegan n = Nuts

OX CLUB

WINE

175ml Glass / Bottle

White

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

Château de Manissy 'La Belle Etoile' (organic)
Southern Rhone, France
£5.00 / £22.00

Pedroncelli Sauvignon Blanc
Dry Creek Valley, California, USA
£6.00 / £25.00

Gruber Rösschitz Grüner Veltliner
Rösschitz, Austria
£30.00 / bottle only

Tselepos Mantinia Moscofilero
Peloponnese, Greece
£35.00 / bottle only

Rosé

Ferraton Côtes-du-Rhône 'Samorens' Rosé
Northern Rhone, France
£6.50 / £28.00

Red

850 Douro Red
Douro Valley, Portugal
£4.50 / £19.00

Amastuola Primitivo IGT (organic)
Puglia, Italy
£6.00 / £25.00

Fess Parker 'Parker Station'
Pinot Noir, Central Coast, California, USA
£7.00 / £29.00

Maverick 'Twins' GSM (biodynamic)
Barossa, Australia
£39.00 / bottle only

Sparkling

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

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

Val d'Oca Prosecco
Valdobbiadene Millesimato
Veneto, Italy
£9.00 / £35.00

Our wine specials change regularly, please ask your waiter for more information

Cans

Brooklyn Brewery Lager (5.2%) - £4.50
Sierra Nevada Pale Ale (5.6%) - £4.50
North Brewing Co. Transmission (6.9%) - £5.10
Five Points Brewing Co. Pale (4.4%) - £3.90

Bottled Beers

Liefmans Fruitesse (3.8%) - £4.80
Schneider Weisse Tap 3 Mein Alkoholfrei (0.3%) - £3.00
Original Sin Apple Cider (6%) - £4.60

Cask + Keg

Saltaire Brewery Blonde Ale (4%) - £3.70
Pilsner Urquell (4%) - £4.50

Hot Drinks

Americano - £2.00
Flat White - £2.00
Espresso - £2.00
Green Tea - £2.00
Peppermint Tea - £2.00

all coffee made with North Star beans, roasted in Leeds

We also rotate a selection of specially selected beer in our fridges here at Ox Club, please ask your waiter for more information