

OX CLUB

Small

Wood Pigeon Taco
*hearts of palm, mole,
sour cream, lime*
£8.00 (g)

Heritage Tomatoes
*goats curd ice cream,
lemon verbena, buckwheat*
£7.00 (v)

Skate Wing
*n'duja, sea herbs,
summer leaves*
£7.00

Paneer
*Prashad beetroot,
fine beans, chedda*
£7.00 (v)

Char Sui
Sweetbreads
chervil root, black garlic
£7.00 (g)

Confit Chalk Stream Trout
*cucumber, elderflower,
buttermilk, chilli oil*
£8.00

Wood Grill

Hake
*samphire, langoustine
hollandaise*
£18.00

400gr Wing Rib of Beef
confit chilli & garlic
£28.00

Herb Fed Chicken
*haricot beans,
parmesan broth, ramson capers*
£19.50

Grilled Aubergine
*charred tomato, black cardamom,
saffron oil, fafda*
£14.00 (v)

Salt Aged Lamb Rump
peas, ricotta, nasturtium
£24.00

Mackerel
*shio koji, gooseberry kosho,
Tokyo turnip*
£18.00

Sides

Pickled Daikon
cabbage, furikake
£4.00 (ve)

Jersey Royals
braised seaweed
£4.50 (v)

Chips
sea salt
£3.50 (ve)

Sweetcorn
*black garlic butter,
chives, espelette*
£5.00 (v)

Courgette
parmesan, black olive
£4.00 (v)

Cauliflower
*romesco, almonds,
sherry vinegar*
£5.00 (n) (v) (g)

Sweets

Coffee Parfait
*chocolate, hundreds
& thousands*
£6.50 (v) (g)

Strawberry
*kombu ice cream,
basil syrup, wild rice*
£6.50 (v)

Grilled Peaches
*mango sorbet, passionfruit
cream, pistachio*
£6.50 (n)

Cheese
biscuits, quince
£8.00 (g)

Ice Cream &
Sorbets
ask for today's flavours
£5.00

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 Viura
Navarra, Spain
£4.50 / £19.00

Château de Manissy
'La Belle Etoile' (organic)
Chardonnay / Vermentino
Southern Rhone, France
£6.50 / £25.00

Tsiakkas Xynisteri
Limassol, Cyprus
£7.00 / £29.00

Gruber Röschitz
Grüner Veltliner (organic)
Röschitz, Austria
£7.50 / £30.00

Charles Sparr
'Tradition' Riesling
Alsace, France
£8.00 / £32.00

Red

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

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

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

Manoir du Carra
'Moulin à Vent'
Gamay Noir
Beaujolais, France
£9.00 / £39.00

Maverick 'Twins' GSM (biodynamic)
Barossa, Australia
£9.00 / £39.00

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

Rosé

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

BEER

Cans

Brooklyn Brewery Lager (5.2%) - £4.50
Sierra Nevada Pale Ale (5.6%) - £4.50
North Brewing Co. Transmission IPA (6.9%) - £5.10
North Brewing Co. Sputnik Pale (5%) - £4.50

Cask + Keg

Pilsner Urquell (4%) - £4.60
Erdinger Urweisse (4.9%) - £5.60

— Please ask about our guest beers —

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