

OX CLUB

PRIX FIXE MENU

2 courses, 1 side £16.50 | 3 courses, 1 side £19.50

Small

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

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

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

Wood Grill

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

Flat Iron Steak
béarnaise, watercress

Mackerel
*shio koji, gooseberry
kosho, Tokyo turnip*

Sides

Pickled Daikon (ve)
cabbage, furikake

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

Chips (ve)
smoked salt

Sweets

Coffee Parfait (g)
*chocolate, hundreds
& thousands*

Ice Cream & Sorbet (v)
*ask about
today's flavours*

Cheese (g)
*biscuits, quince
(£2 supplement)*

*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

Sparkling

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

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

Rosé

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