

The

# OXEN

## BAR + GRILL

SIMPLE, HONEST & FRESH

ENJOY ALL DAY DINING

### APPETIZERS

- SMOKED ALMONDS AND ROSEMARY NUTS** £3.5  
paprika (v)
- HOUSE MIXED OLIVES** £3  
pickles and herbs (v)
- WARM SOURDOUGH BREAD** £3  
English salted butter, aged balsamic and extra virgin olive oil (v)

### STARTERS

- WILD MUSHROOM ARANCINI** £6.5  
saffron and roast garlic aioli, pea shoots, pickled Jerusalem artichoke (v)
- ASIAN STYLE PORK BELLY** £7  
chilli, lemon grass and ginger dip, crunchy vegetable salad, coriander
- GIN CURED SALMON** £7  
Scottish salmon, cucumber, crème fraîche, smoked salmon scotch egg

#### PERFECT DRINK MATCH COPPERHEAD G&T

A gin with exquisite composition, made using a copper pot still and a recipe based on five essential botanicals: angelica, juniper, cardamon, orange peel and coriander seed. Served over ice with orange peel, juniper seeds, and double dutch tonic.

- CORNISH MUSSELS** £7.5  
white wine, cream, shallot, garlic, parsley, with rustic bread and lemon
- 'OXEN' SOUP** £7  
slow braised oxtail soup, pearl barley, watercress pesto, root vegetables
- ROAST BEETROOT HUMMUS** £7.5  
Kidderton ash goats cheese, smoked seeds, marinated olives, flat bread, pickled vegetables (v)

### SALADS

- OXEN SUPERFOOD SALAD** £14  
soft boiled egg, roast beetroot, quinoa, feta, pomegranate, tender stem broccoli, roasted nuts (v)
- SMOKED CHICKEN** £16  
avocado, baby gem lettuce, Parmesan, sourdough croutes, Caesar style crème fraîche dressing
- SOY AND GINGER SALMON** £15  
Pak choi, coriander, noodles, sugar peas, cucumber, spring onion, sesame seeds, rice wine vinegar dressing

### MAINS

- SPICED COTSWOLD LAMB** £19  
shoulder lamb, baba ghanoush, labna, tomato, dukkah, giant cous cous
- GRILLED SEA BASS** £17  
Provençal sauce, ratte potato, courgette spaghetti, preserved lemon
- CREEDY CARVER DUCK** £20  
breast, croquette, braised pak choi, sweet potato, soy, sesame, honey
- BUTTERNUT SQUASH RISOTTO** £14  
crispy kale, sage, toasted pine nuts, Grana Padano shavings (v)
- BRAISED OX CHEEK** £17  
buttered mash potato, pancetta, mushrooms, onions, red wine sauce

#### PERFECT DRINK MATCH NEDERBURG THE MANOR SHIRAZ, WESTERN CAPE - SOUTH AFRICA

With its oak spiced aromas with rip plum, cherry and dark chocolate, this wine perfectly compliments our signature dish.

- BEER BATTERED CORNISH COD** £14  
chip shop style mushy peas, tartar sauce, lemon, triple cooked chips
- FLAT IRON CHICKEN** £15  
truffle & roast garlic aioli, rocket, Parmesan, rosemary fries
- PORK AND BLACK** £21  
tomahawk Gloucester Oldspot cutlet, black pudding, triple cooked chips, sage and scrumpy sauce

#### PERFECT DRINK MATCH QUINTAS DAS ARCAS NOVA BRANCO, VINHO VERDE - PORTUGAL

This fruity and fresh wine, has a light-body, with green apple overtones, which perfectly compliment the pork and scrumpy sauce of our 'pork & black'.

### BURGERS

- All burgers are served on toasted brioche bun, with French fries and red cabbage slaw
- THE OXEN BURGER** £14.5  
Cotswold beef patty, relish, tomato, gem lettuce, applewood cheddar, onion
  - BUTTERMILK CHICKEN BURGER** £14  
tarragon mayonnaise, crispy bacon and gem lettuce
  - GRILLED AUBERGINE, LENTIL AND TOMATO BURGER** £13.5  
tzatziki, gem lettuce and red onion (v)

### FROM THE GRILL

Our steaks are sourced from a small herd of Cotswold reared, rare breed 'Longhorn' cattle. The steaks are dry aged in a unique Himalayan salt chamber for a minimum of 35 days. This produces an award-winning taste and unrivalled quality. Farm to plate at its best.

- LONGHORN BEEF STEAKS**  
All served with triple cooked chips, watercress, confit tomato and your choice of one sauce. We recommend all our steaks are served rare to medium.
- FLAT IRON** £18  
8oz/227g
- PICANHA** £24  
10oz/284g
- SIRLOIN** £27  
8oz/227g
- RIB-EYE** £28  
8oz / 227g
- SAUCES (v)** £3.5  
Café de Paris butter  
Peppercorn  
Bearnaise  
Chimmichurri

### STONE BAKED PIZZA

We proudly serve authentic Italian stone baked pizza, from our showcase pizza oven. All pizzas are available in 12-inch and gluten-free bases.

- MARGHERITA** £12  
tomato sauce, Mozzarella
- SIMPLY SALAMI** £14  
tomato sauce, Mozzarella, Cortebuona Salame Napoli
- THE SPANIARD** £15  
tomato sauce, Pecorino, Red & yellow sweet peppers, Chorizo with pepper and fennel, Grana Padano, oregano
- THE GARDEN CLUB** £14  
tomato sauce, garlic, mozzarella courgettes, sweet & sour red onion, peppadew peppers, wild rocket (v)
- THE WORKS** £16  
tomato sauce, Mozzarella, juniper smoked speck ham, Cortebuona Salame Napoli, black pepper & Fennel sausage
- SWEET & TANGY** £15  
tomato sauce, Fior Di Latte mozzarella, wild rocket, Parmigiano Reggiano, shaved prosciutto ham, balsamic glaze

### SIDE DISHES All £3.5

- triple cooked chips with aioli (v)
- skinny fries with rosemary sea salt (v)
- sweet potato fries (v)
- rocket and parmesan salad
- seasonal steamed greens (v)

A SUGGESTED DISCRETIONARY GRATUITY OF 10% WILL BE ADDED TO YOUR BILL.

All weights for meats are uncooked weights. All prices include vat at national prevailing rates. Allergy advice: if you have any questions on ingredients or need allergy advice please ask your waiter.