

The

OXEN

BAR + GRILL

SIMPLE, HONEST & FRESH

ENJOY ALL DAY DINING

APPETIZERS

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

STARTERS

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

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

SALADS

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

MAINS

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

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

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 Cotswold beef patty, relish, tomato, gem lettuce, applewood cheddar, onion	£14.5
BUTTERMILK CHICKEN BURGER tarragon mayonnaise, crispy bacon and gem lettuce	£14
GRILLED AUBERGINE, LENTIL AND TOMATO BURGER tzatziki, gem lettuce and red onion (v)	£13.5

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 8oz/227g	£18
PICANHA 10oz/284g	£24
SIRLOIN 8oz/227g	£27
RIB-EYE 8oz / 227g	£28
SAUCES (v) Café de Paris butter Peppercorn Bearnaise Chimmichurri	£3.5

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

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.