

NIBBLES

SPICED NUTS (VE)

Homemade sweet and spicy mixed nuts.

OLIVES (VE)

Green whole olives marinated in olive oil.

SELECTION OF BREAD

Warm breads served with herbed butter.

HOUMOUS AND FLAT BREAD (VE)

Pitta bread served with olive oil and houmous.

STARTERS

EDAMAME BEANS (VE)

Steamed beans with garlic, salt and soy sauce.

SEASONAL SOUP (VE)

Served with warm crusty bread (ask for today's special).

CHICKEN WINGS

5 wings coated in either Buffalo or BBQ style served with garlic aioli.

JACKFRUIT WINGS (VE)

Wings made with jackfruit coated in a golden panko crumb, served on a sugarcane spear.

TOMATO TARTE TIN (VE)

Sweet and sour slow-cooked tomatoes on a crisp puff pastry base topped with vegan Feta cheese.

SPANISH GARLIC & CHILLI PRAWNS

Prawns sautéed in oil infused with garlic and chilli, finished with a squeeze of lemon juice and a sprinkle of paprika and parsley.

CRAB AND SMOKED SALMON SALAD

Crab and smoked salmon salad with avocado, fennel and apple.

TANDOORI CHICKEN SKEWERS

Chicken marinated with traditional Indian spices served with homemade tzatziki and Asian slaw.

ASPARAGUS POACHED EGG WITH TRUFFLE CREAM

Soft poached egg served with grilled asparagus and truffle cream.

SALAD

CAESAR (VE)

Baby gem, parmesan, crusty croutons, Caesar dressing.

CHOPPED SALAD

Gem lettuce, red onion, crispy bacon, toasted sesame, blue cheese dressing.

GREEN GODDESS (VE)

Rocket, cucumber, green onions, avocado, cos lettuce, broccoli, served with herbed yogurt dressing.

ORANGE CHICKPEA AND PROSCIUTTO SALAD

Orange segments, rocket, parsley, chickpeas, mozzarella dressed in honey, lemon & olive oil.

MANGO SALAD WITH AVOCADO AND BLACK BEANS (VE)

Mango, avocado, cherry tomatoes, red chilli, red onion, coriander & black beans dressed in lemon & olive oil.

Add: SALMON, CHICKEN, PRAWN, SMOKED TOFU (VE), MINUTE STEAK

MAINS

PAD THAI NOODLES (VE)

Rice noodles with vegetables in sweet and tangy sauce.

Add: SALMON, CHICKEN, PRAWN, SMOKED TOFU, MINUTE STEAK

SLOW COOKED FEATHER BLADE OF BEEF

8 hours slow cooked beef with green beans, potato and cheese gratin, gravy.

BUTTER CHICKEN CURRY

Served with basmati rice, naan bread, poppadom, mango chutney.

RISOTTO (VE)

Creamy risotto with peas, carrot, asparagus topped with shaved parmesan and rocket leaves.

FISH AND CHIPS

Beer battered haddock served with mushy peas tartare sauce and lemon wedge.

TERIYAKI SALMON, RICE & CRACKERS

Grilled salmon with brown rice and prawn crackers in teriyaki sauce.

PIRI PIRI CHICKEN

Roasted half chicken served with corn on the cob, fries, and rocket leaves.

BARBARY DUCK

Duck breast served with mashed potato, green beans and cherry sauce.

SIRLOIN

Served with grilled tomato, portobello mushroom, rocket salad and fries.

RUMP

Served with grilled tomato, portobello mushroom, rocket salad and fries.

RIBEYE

Served with grilled tomato, portobello mushroom, rocket salad and fries.

Add Sauce: PEPPERCORN,
RED WINE,
GARLIC BUTTER,
MUSHROOM,
BLUE CHEESE

PIZZA



RUSTIC CLASSIC

Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella.

SIMPLY SALAMI

Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella.

NICE & SPICY

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, mild piquanté peppers, fiery salami and chilli peppers.

CHICKEN & PESTO

A base of basil rich green pesto, creamy For di latte mozzarella, pulled seared chicken breast, globe artichoke hearts, and a handful of peppery rocket.

BURGER

OXEN BURGER

West country beef, brioche bun, gem lettuce, tomato relish, beef tomato, melted cheese and fries.

CHICK'N BURGER

Shredded veggie patties coated in a crunchy cornbread crumb with Louisiana seasoning, brioche bun, gem lettuce, tomato relish, beef tomato and fries.

PERI PERI CHICKEN BURGER

Marinated chicken, brioche bun, gem lettuce, tomato relish, beef tomato, melted cheese and fries.

Add: CHORIZO,
BACON,
EXTRA PATTIE

PASTA

ALFREDO

Tagliatelle pasta cooked in heavy cream, garlic, Italian herbs and a generous parmesan cheese.

ARRABBIATA

Penne pasta in spicy sauce with garlic, tomatoes, and dried red chilli cooked in olive oil.

CREAMY PESTO GNOCCHI

Potato gnocchi pasta tossed in basil pesto, cream, and sun blushed tomatoes.

Add: SALMON, CHICKEN, PRAWN, SMOKED TOFU (VE), MINUTE STEAK



SIDES

TRUFFLE FRIES
ONION RINGS
SAUTEED GREEN BEANS
HOUSE SALAD
SEASONAL VEGETABLES
GARLIC BREAD
CHILLI GARLIC TENDER BROCCOLI
SKINNY FRIES

(SWAP ANY SIDES FOR £1.50)

DESSERTS

SALTED CARAMEL CHEESECAKE

Feuilletine flakes and dark chocolate base layered with white, dark chocolate and caramel cheesecakes, caramel sponge, rich salted caramel sauce.

CHOCOLATE FONDANT

Warm chocolate fondant sponge pudding with a dark chocolate centre served with vanilla ice cream.

MARTINI TIRAMISU TORTE

Lightly soaked coffee, brandy and espresso flavour sponge fingers, layered with a creamy brandy and espresso flavour mascarpone mousse, layered with cocoa biscuit crumb and dark chocolate shavings.

LEMON MERINGUE PIE

Crisp pastry layered with tangy lemon curd and soft piped meringue.

CHURROS

Spanish churros served with cinnamon sugar or chocolate sauce.

GRILLED PINEAPPLE

Grilled pineapple served with coconut ice cream and a drizzle of dark rum glaze.

SELECTION OF ICE CREAM

Three scoops of ice cream (Ask for selection).

FOOD ALLERGIES AND INTOLERANCES:

*All prices include VAT. Allergy advice: if you have any questions on ingredients or need allergy advice please ask a member of the team.
Discretionary service charge of 12.5% added to the bill.
(v) vegetarian (ve) vegan*

Simple, Honest & Fresh
The
OXEN
BAR+GRILL

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ENJOY ALL DAY DINING

MAIN MENU