

THE OX

BAR SNACKS

Black pudding, scotch egg, pickled onion mayonnaise - 8

Hand raised game pie, date ketchup - 9

Ox cheek toastie - 9

Rosemary & thyme focaccia, flavoured butter - 6

Popcorn shrimp, sesame, yuzu - 8

STARTERS

Mackerel, smoked potato, pickled cucumber, dill crème fraiche (gf) - 12

Braised lamb neck, gentleman's relish, granny smith apple (gf) - 12

King scallops, crispy Thai chicken wing, pickled ginger - 15

Gochujang king prawns, fermented chilli & garlic emulsion, focaccia croutes - 14

Cashew cheese, salt baked beets, cracker bread, walnut ketchup, watercress (vg) - 10

Smoked duck breast, pumpernickel, quince jelly, pickled shimejis - 12

ROASTS

FARM TO FORK

All beef and lamb reared on our farm in Melrose, Scottish borders. Ethically & sustainably reared. All grass – fed.

Dry Aged Roast Striploin of Scottish Luing beef – *Yorkshire pudding, roast potatoes, roast veg mash, buttered cabbage* - 26

Dry Aged Rolled Shoulder of Scottish Lamb – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 26

Roast Norfolk Chicken – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 23

Porterhouse for 2 People to share – *Yorkshire pudding, roast potatoes, roast veg mash, buttered savoy cabbage* – 80

SIDES

Boulangerie potatoes – 6

Drunken Pigs in Blankets – *brandy glaze* – 6

Grassfed butter mashed potatoes – 6

Maple roasted baby carrots – 6

Brandy poached garden beetroots - 6