

THE OX

SUNDAY MENU

Homemade Mulled Wine – 8.5
Baileys Hot Chocolate – 8.5

TO START

- Ox cheek toastie - 9
- Toasted Black Olive Sourdough – flavoured butter – 6 (v)
- Popcorn shrimp – siracha aioli & toasted sesame - 8
- Scotch Egg – black pudding, pickled onion mayonnaise - 8
- Cashew cheese – salt baked beets, sliced sourdough bread, balsamic dressing, watercress – 10 (VG)
- Braised lamb – gentleman’s relish, apple puree, red wine jus - 13
- Pan seared scallops – crumbed fish croquettes, pea puree, broccolini, pea shoots - 15

ROASTS FARM TO FORK

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

- Porterhouse for 2 People to share –80
- Dry Aged Fillet of British Luing beef – 39
- Dry Aged Roast Rump of British Luing beef – 26
- Roast Ballotine of Turkey – wrapped in bacon with pistachio & sage stuffing - 26
- Rolled Shoulder of British Lamb – 26
- Roast Norfolk Chicken – 23
- Vegetable Wellington – 22 (V)
- All roasts are served with, Yorkshire pudding, gravy, roast potatoes, maple carrots and parsnips, slow braised red cabbage.*
- Vegan Pub Pie – *puff pastry top, triple cooked chips, savoy cabbage & onion gravy* – 20 (GF)(VG)

SIDES

- Pigs in Blankets – Cranberry Glaze – 7
- Truffled Cauliflower Cheese, beef fat breadcrumbs – 6.5
- Maple roasted carrots and parsnips (gf) – 6
- House Salad – French Dressing – 5
- Gravy Jug – 3
- Brussel Sprouts – Shaved Parmesan (v) – 6.5
- Buttered Savoy Cabbage (gf) – 6
- Extra Roasties – (v) 5
- Farmhouse Butter Mashed Potatoes (gf) - 6

A 12.5% service charge will be added to your bill. Please inform us of dietary requirements and allergies when ordering.